

THE NATIONAL *Provisioner*

SEPTEMBER 28, 1957

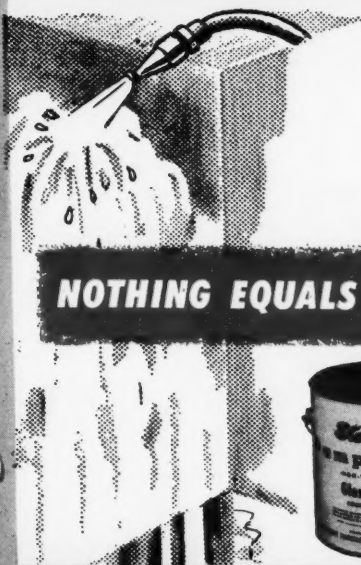
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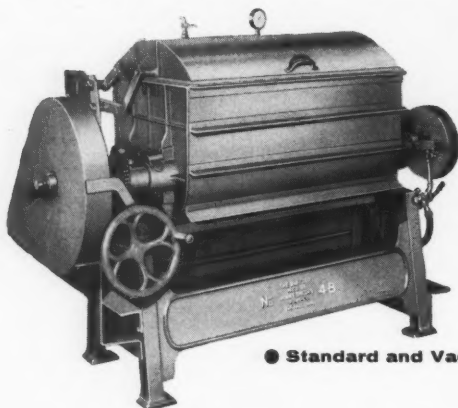


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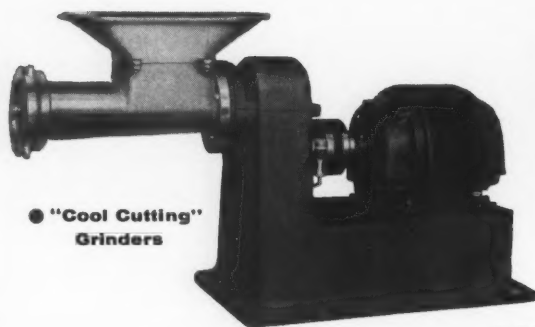
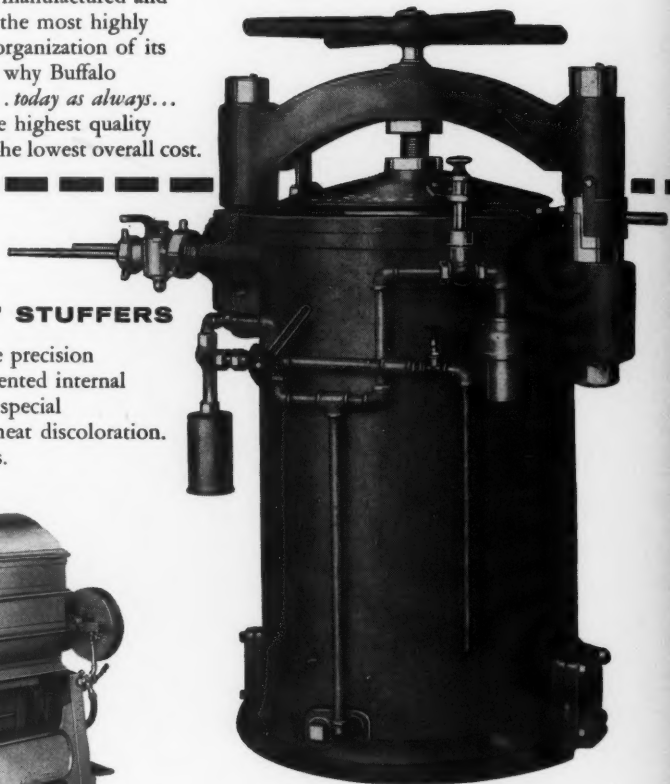
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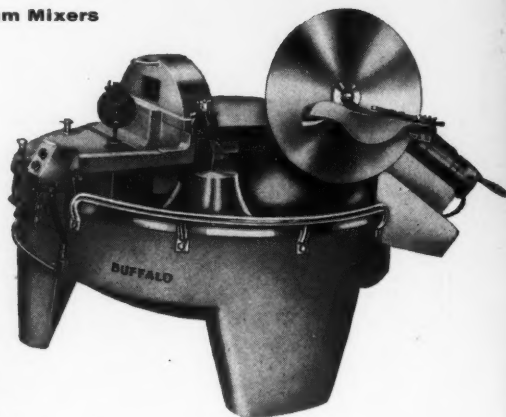
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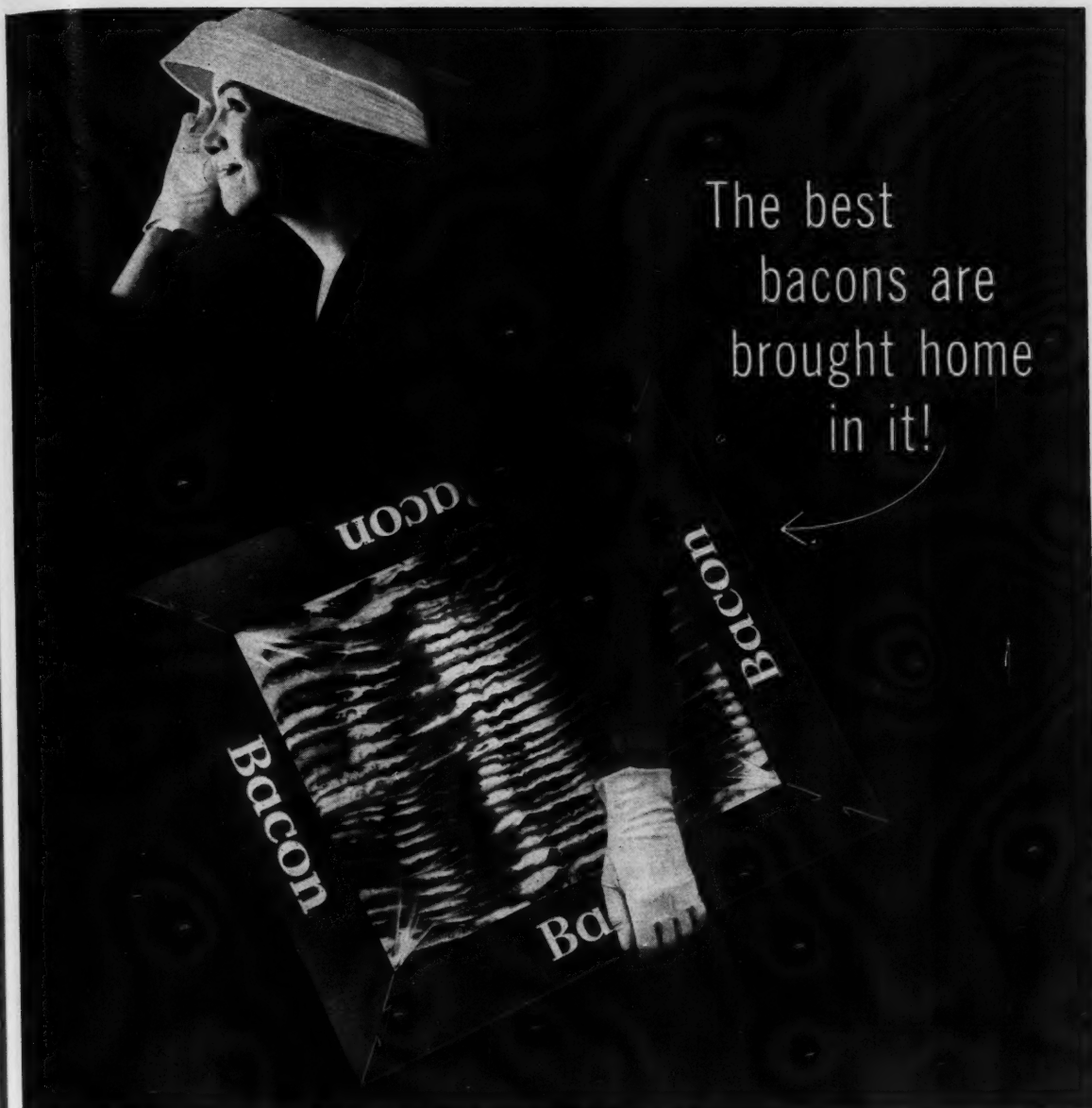


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THE NATIONAL



Provisioner

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PROVISIONER

Vol. 137 No. 13

SEPTEMBER 28, 1957

Banish the Beggars

Pravda (via Associated Press) says that two Russian sausage makers are being given a hard time because they earned money. While turning out sausage satisfactorily for the state during the day, the two kept the machines running at night, too, and ran off batches of product for private sale. One made a fortune of 600,000 rubles, or about \$150,000, while the other earned 400,000 rubles, or about \$100,000. And so:

Yakov I. Aronovich
and
Vladimir Filippovich (Yaryshkin)
they had an itch
To make dough.

Stuffing state casings tight,
They sneaked out at night,
To grab a ruble.
Now they're in trouble.

What is the villains' fate,
Pokey or rifle-bait?

For their crime so black,
Make the wurst-machers pack,
Banish them Westward.
Then we might catch the itch,
To be a little rich
From Filippo-and Aronovich.

A New Chairman of the board and a new president were elected by the directors of the American Meat Institute this week at the close of the organization's 52nd annual convention at the Palmer House, Chicago. George Stark, president of Stark, Wetzel & Co., Inc., Indianapolis, became chairman of the board, succeeding J. M. Foster of John Morrell & Co., Ottumwa, Ia. Homer R. Davison, vice president of the Institute, stepped up to become president, succeeding Wesley Hardenbergh, who had served in that capacity since 1939. Hardenbergh became a vice chairman of the board. Newly-elected to the board were Hugo Slotkin, president of Hygrade Food Products Corp., Detroit; Alan Braun, vice president, The Braun Brothers Packing Co., Troy, O., and W. W. McCallum, president, John Morrell & Co. The organization's next annual meeting will be held September 26-30, 1958, at the Palmer House, Chicago, it was announced. Complete coverage of this year's convention will appear in *THE NATIONAL PROVISIONER* of October 5, 1957.

Fear That Huge corn gluts may lead to overproduction of hogs and poultry was expressed this week by Secretary of Agriculture Ezra Taft Benson. He declared, however, that the nation's agricultural outlook is "basically sound." The secretary warned the farmers of the "hazards of any great increase" in hog farrowing but said a reasonable increase in hog production can be absorbed since the demand for meat is strong and increasing. Secretary Benson, speaking at a news conference in Washington, D. C., hinted that he will ask Congress to abolish acreage controls on corn. "Control of production has been impractical and doesn't work," he said of the corn program. "Only 39 per cent of the nation's corn farmers have complied with their acreage allotments."

The Secretary announced last week that the government will pay farmers an average of \$1.10 a bushel for corn grown in defiance of acreage restrictions. This compares with a minimum of \$1.36 a bushel, or 77 per cent of parity, set last fall for farmers who observed the restrictions. The non-compliance supports are needed to help prevent the collapse of grain markets now and hog markets later, Secretary Benson said.

A Trend Away from self-service meat departments is being noted throughout California, Gerald Awes of San Leandro, president of the California Grocers' Association, told the group's 58th annual convention in Coronado. "Many grocers have discontinued self-service and returned to regular butcher service because they feel that, in the highly-mechanized supermarket, the butcher is their only contact with the housewife," Awes said. In a later panel discussion by retail food store executives, service meats were described as the leading weapon of independent market operators competing with chains. E. F. Forbes, president and general manager of the Western States Meat Packers Association, served as moderator for the discussion.

The Need for increased research by small business was pointed up again and again this week at the President's Conference on Technical and Distribution Research for the Benefit of Small Business, held in Washington, D. C. "Research for new products and processes is an absolute 'must' for the nation's small businesses and the key to their continued success in this technological era," said Wendell Barnes, administrator of the Small Business Administration. President Eisenhower urged small businessmen to work together on improved technological and marketing methods without too much reliance on the government. A "new bureaucracy" for small business would lead to higher taxes, he pointed out.



Rose Opens Specialized Plant to Tu

WITH the transfer of operations from a multi-story building on Fulton st. in one of Chicago's wholesale meat districts to a new single-level plant in the Chicago suburb of Forest View, the managers of the Rose Packing Co. brought to fulfillment their long-cherished dream of building facilities for processing the firm's two specialty items, Canadian bacon and cooked ham.

Being processing specialists who concentrate on the production of these two meats, it was only natural that the Rose executives should have definite ideas on how their plant should be built. William R. Rose, vice president and a graduate engineer, helped design the building in terms of product flow and structural features. President William A. Rose under whose guidance the organization has enjoyed unusual growth from its small beginning in 1924, and Walter Gleason, plant superintendent with 17 years' service, both contributed ideas.

Salient features of the new plant are: 1) A forward product flow so that green meat is received, and boxed processed meat is shipped, at the same general dock area; 2) Use of modern material handling equipment for in-plant transport; 3) Elimination of dependence on elevators; 4) Grouping of similar temperature zones in an arrangement that will permit expansion with minimum trouble and expense, and 5) Use of easy-to-clean

1. Hams are fleshed and washed at start of conversion operation. 2. Vat load of hams being moved out of curing cellar on walkie truck. 3. Hardwood vats at left are used to mix pickle; stainless curing vats at right are stacked three high. 4. A four-pump center is located near the thawing vat. 5. Hams are fitted snugly into molds with machine which uses both pressure and vacuum. 6. View of ham boning line at the tie-off end. Hams are moved out on skids to the pressure pack and canning departments.

materials to aid in maintenance of high standards of sanitation.

The new plant, which contains 65,000 sq. ft. of working area, is situated on a tract of land which will permit expansion on either side or to the rear. The

exterior of the concrete and steel building is becomingly faced with brick. The area in front of the structure is being landscaped to accentuate the plant's appearance.

Another feature of the new location is that it affords ample space for commercial and employee vehicles. Parking was restricted at the older plant and, because of its location on a public street, loading space was often at a premium. Loading is now done within the plant's own controlled dock area. A four-stall truck dock at one end of the building is used for receiving and shipping and a spur track for rail freight is located at the rear on the same side. The area is under the immediate supervision of the traffic department with an office fronting on the loading dock. Two of the docks are equipped with push-button controlled pneumatic plates that adjust to different truck body heights.

Use of modern material transport facilities begins at this point. If green meats, such as loins, are received in barrel lots, the individual barrels are trucked onto the scale, but once they are weighed they are loaded onto wooden skids for power truck movement into

the holding cooler. If the meat arrives in a loose carload, the hams are placed in large stainless steel vats for weighing and movement into the holding cooler. Barreled product moves in skids of about 2,000 lbs. and loose product in vats of about 4,000 lbs.

Since the plant chiefly handles these two cuts, the loin and ham, it has been able to take full advantage of industrial truck transport, says William R. Rose, jr. This, in part, accounts for the improvement in production achieved in the new plant. While it is some 30,000 sq. ft. smaller than the former building, production has been raised by about 50 per cent and can be doubled in comparison with former output. While part of this gain is accounted for by the elimination of elevators and the delays connected with their use, and the ability to move heavy loads on floors designed to carry the load, it also springs from the fact that the plant is tailored to handle two major items. Management was able to build plant facilities in accordance with specific requirements for maximum productivity.

After being checked in, green meat is moved into the holding cooler or directly to the processing area, which is located in the center of the plant between the cooler and dry storage areas. Here, if the meats are fresh frozen, they can be thawed quickly by either of two methods. Loin is spread on rack trucks and moved into a steam room where

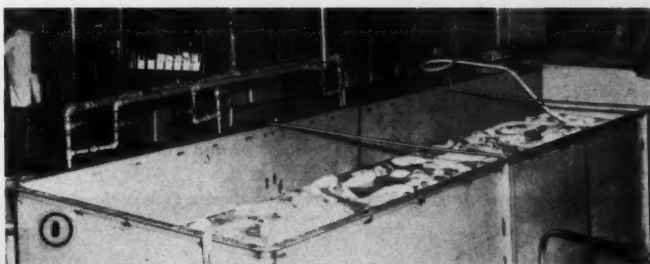
they thaw within a few hours. Hams are dumped into a large stainless steel vat that is equipped with heating coils and a circulating pump. Heated 10 per cent pickle is circulated and thaws the hams in a few hours. This is a technique developed by Rose, jr. for rapid thawing. Management plans to add refrigeration coils to the vat, so that a higher temperature—85° F.—can be used initially. As the temperature of the hams rises to the desired level, the heat will be shut off and refrigeration introduced. The refrigerated cycle will act as a brake after the accelerated thaw, thus allowing employment of higher temperatures. The whole process is monitored by instruments which make thawing an automatic operation. This technique was developed at the former plant. (See THE NATIONAL PROVISIONER of September 6, 1952, for more details.) The stainless steel tank is able to accommodate 40,000 lbs. of hams at one time.

The four-station Griffith pickle pumping center is located in the processing area. The firm plans to install an overhead clamshell scoop to remove the hams from the thawing vat and deposit them in a hopper supplying the pumping center, according to Rose, jr.

Pumped hams are moved directly into the curing cooler, which is equipped with St. John-built stainless steel vats constructed to Rose specifications. These vats have legs and resting aprons at the four top corners. Vats are stacked three

7. Barreled meats go on skids and carlot loose product into vats for movement via industrial trucks. 8. Vat in which hams are thawed in warm pickle is being equipped with refrigeration coils to "brake" the process as thawing ends. 9. Loin conversion table from end where trimmings are sorted, back bones cut and tenders packed. 10. Front of high smokehouses. 11. Foreman Leo Hrustek checks temperature of Canadian bacon in one of the 20,000-lb. capacity smokehouses. 12 Control panel for the smokehouses.

Turn Out Canadian Bacon and Hams





HIGH-SPEED slicer with narrow feed carriage and discharge port was built by plant for slicing Canadian bacon.



AFTER SLICING, the units of cooked ham are check weighed and placed on boards for insertion into pouches by the operators along this line.

high in the cooler through use of an industrial truck.

Above the curing coolers, and fronting the processing area, is a second floor space that houses the production department offices and casing tying activities. The firm uses a Tipper unit to make its first tie.

Pickle-mixing equipment is located in the curing cooler. All pickle passes through a filter as it is pumped to the stations.

Normally, incoming meat requires no thawing and is moved from the fresh meat holding cooler directly into the conversion department. The fresh meat holding cooler is one of two which front on the loading dock. The second cooler is used for holding finished product.

While the main aisle separates the plant into work and non-work areas, the general cooler area is, in turn, divided into two main groupings. The finished product, fresh meat holding, conversion and curing coolers form one bank of this tier, while the packaging department occupies the second section.

Fresh meat is moved into the conversion department with industrial trucks. There are two main boning tables, 60 ft. in length, which are equipped with center conveyor flights to carry the fresh meat to the butchers stationed along the tables. Loins are placed on the conveyor at one end and the tenderloins, trimmings and back bones are packed off at the other end, while the loin strips are

placed in trucks located alongside the butcher stations. Use of the conveyor to move the by-products away eliminates the dual handling that is necessary when they are stored at the butcher's station where they must eventually be rehandled by him.

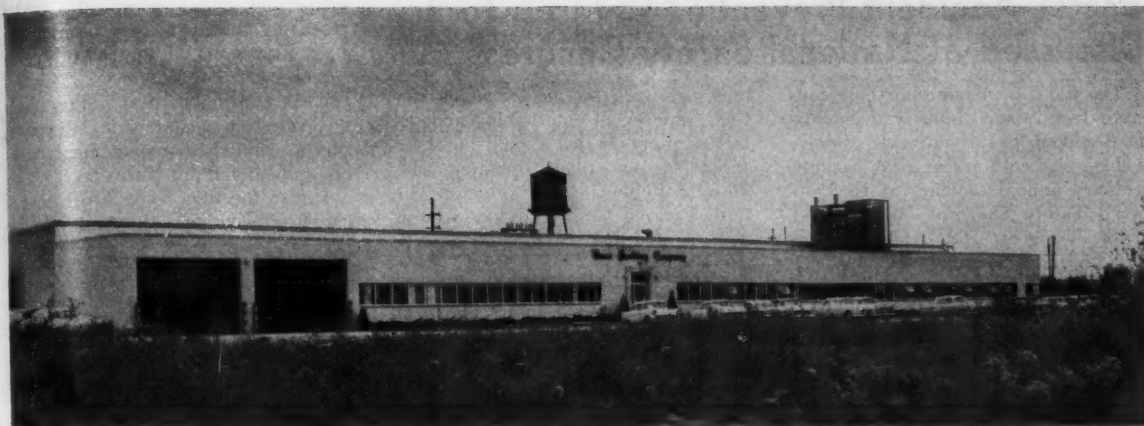
At the ham-boning conveyor the first operator fleshes the hams, which are then washed to eliminate any crystallized pickle and sent down the boning table. At the end of this table the boned hams are tied into the pattern desired for canned ham production. The boned cuts are moved to the processing area located in the approximate center of the building. On one side of the room are four Julian smokehouses; on the other side are the stainless steel cooking vats, and the ten-retort processing section is located in the center.

Boneless loins move into this area and are cured and processed by techniques that have been developed by Rose management.

Hams intended for slicing are stuffed in spring-clamped molds by a combination of hydraulic pressing and vacuum pulling. The machine for performing this operation was developed by Rose, jr. The ham is placed in the stuffer chamber, which is then closed, and the mold is placed in position on the stuffer horn. As the piston pushes the ham from the chamber, a plate fastened by a hose to a vacuum machine is attached to the back of the



A VIEW of the two-line packaging department in the new Rose plant. Note the Gebhardt overhead refrigeration units which hold the temperature at optimum level in the room.



EXTERIOR of new plant in suburb of Chicago. The two doorways on the left open into the four-stall truck receiving and shipping area.

mold. The vacuum then aids the action of the piston and keeps the ham in proper position for forming. Product so formed does not crumble when it is sliced.

45-in. loins two deep on a cage. During loading the cage is first held on the low rail, in which location the operator fills the upper part of the cage. He then acti-

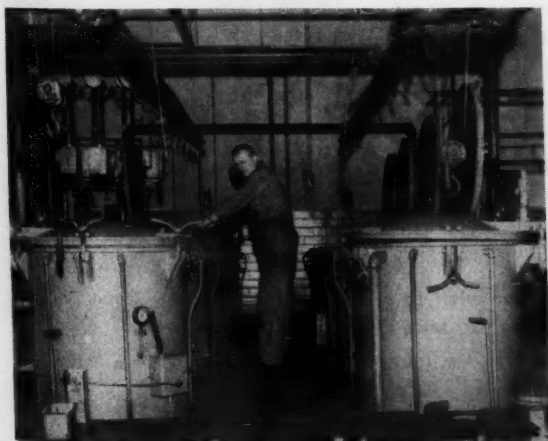


SELECTROL approved units of shingled Canadian bacon are inserted into their film pouches at this station.



FROM VACUUM sealing machine the pouches go to the inspector and packer. The filled shipping containers move then under a case gluer for final seal.

In loading stuffed loins on smokehouse cages the firm uses the Mepaco cage hoist; this permits loading



RETORT operator Steve Wiskup checks the lid of a canning retort before turning on the steam for processing firm's canned hams.

vates the lift which moves the cage to the high level so that he can load the lower part. Filled cages are railed to one of the Julian stainless steel automatic smokehouses, which can each hold 20,000 lbs. of product. They are heated with gas, which management has found to be the most economical and responsive fuel for modulating control for optimum processing. The houses are 12 feet high. Two Mepaco smoke generators supply the smoke. While the fronts of the houses are in the processing area, they actually extend into the storage area, where the ceiling height is 19 ft., providing ample room on top of the units for housing the heating and air-moving mechanisms. There is plenty of head room for servicing the equipment, says Rose, jr.

Virtually all the working coolers are refrigerated with Gebhardt ceiling units. The cooling system, which was installed by Midwest Engineering Co., includes a Phillips liquid return system. Foamglas insulation is used throughout the structure.

The processed meats, after chilling, move to the packaging department, which has two lines, one for handling sliced ham and the other for sliced Canadian bacon.

[Continued on page 26]

Better Accident Prevention Controls to Be Discussed at National Safety Congress

The sizzle of magic and some concrete facts about industry accidents, as disclosed by a statewide survey, will be elements in the meat packing section's annual meeting at the National Safety Congress, to be held at the Congress Hotel, Chicago, on Monday and Tuesday, October 21 and 22.

As part of a week-long safety program, bolstered by the largest exhibit of safety equipment for plant

and personnel, the meat packing section promises an entertaining and yet factual program that should be of interest to any plant operator, says Howard Rebholz, safety director, The Rath Packing Co., Waterloo, who is general chairman of the meat packing section.

On Monday afternoon a panel will discuss eight specific topics aimed at providing better basic controls for accident prevention. This panel will be

under the chairmanship of Charles H. Elsby, accident prevention manager, Employers Mutual Liability Insurance Co. of Wisconsin, Milwaukee. As a springboard, it will use facts uncovered in a statewide Wisconsin survey conducted among meat packers and tanners by Elsby.

Under the title, "The Field of Accident Prevention," the topics to be



JOHN RUSSO



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discussed are: 1) management responsibility for safety; 2) control of safe working conditions; 3) selection and placement of employees; 4) training of supervision; 5) safety education and maintaining interest; 6) personnel protection; 7) care of injured and health program, and 8) accident reports and analysis.

Panelists will be Eddie Burns, superintendent, G. H. Hammond Co., Chicago; Dr. James L. Salomon, medical director, Ford Aircraft Division, Chicago; Miss Bernice McDermont, registered nurse, I. Miller & Sons Co., Long Island City, N. Y., and John Russo, safety director, Allied Kid Co., Wilmington, Del. Russo is well-suited to describe some of the organiza-



H. REBHOLZ



N. WHITSETT

tional procedures needed to implement a safety program and to evaluate its effectiveness since top management at Allied Kid recently put its full support behind a lagging safety program, which went on to win many safety honors.

Tuesday afternoon will witness the "magic" as Clyde R. Powell, public relations director, Lehigh Safety Shoe Co., Emmaus, Pa., presents his speech, "Putting the Sizzle into Safety." Powell, who is a professional magician, hypnotist and safety psychologist, will demonstrate with magic

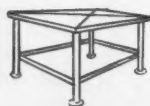
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the ways to get interest and support behind a plant safety program.

Good footing is a factor in the prevention of slips and falls, which are the second main cause of accidents in meat plants, according to a recent AMI survey. N. C. Whitsett, general manager, Hy-Test safety shoes division, International Shoe Co., St. Louis, will tell how the proper selection of footwear can help to cut down on this ever-present hazard. Since the selection of the correct footwear not only assures safer footing but also increases the useful life of the purchased item, Whitsett's topic should be of double interest to a packer with a storeroom for resale of footwear.

Final speaker will be Ralph Howard, industrial safety, National Safety Council, the nation's outstanding authority on safety, who will describe the facilities and services available to companies in the meat packing industry through the council.

Picnic Makes Big Hit With 10,000 Dealers, Consumers

Arbogast and Bastian Co., Allentown, Pa., was host to more than 10,000 dealers and consumers at the company's ninth annual picnic at Dorney Park, a 167-acre amusement park in Allentown.

More than \$3,000 worth of prizes, including a live pony and major appliances, were given away in five drawings. To be eligible for prizes, those attending the picnic were required to present A&B product wrappers, which were redeemed for numbered coupons. Every wrapper was

good for a coupon. In between drawings, A&B provided professional entertainment for the crowd.

The entire day's program went so well that A&B sales manager Robert Feely is making plans already to expand the program for the tenth annual picnic next year. "When you see men, women and children coming into the park carrying wrappers from our packaged franks, luncheon meats, lard and other products, you can be sure that they are our customers and it's a pleasure to give them a treat," Feely said.

As part of the promotion, A&B

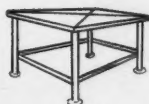
meat dealers gave out strips of tickets free to their customers for two weeks before the picnic day. These tickets were good for reduced rates for about 20 of the amusement rides in the park.

With A&B meats exclusively sold at the amusement park, the Allentown firm also had another promotional tie-in for the summer with the park. With every pound of packaged franks, the company provided two A&B "treat tickets" imprinted on the backboard of the pack. The tickets were good for reduced rates on specific rides at Dorney Park throughout the summer.



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SIX-YEAR-OLD Leonard Green and his grandmother, Mrs. Earl Strohl, can enjoy prize TV set while eating A & B products.

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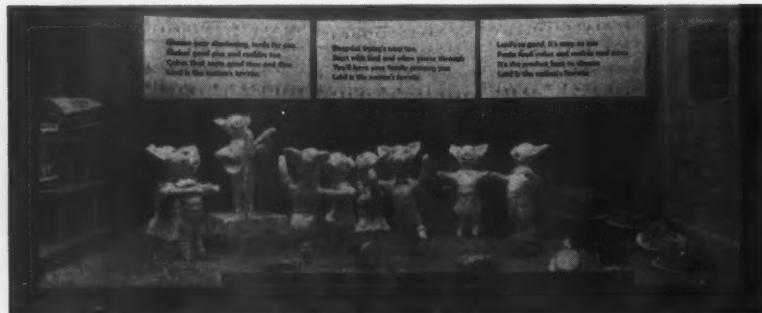
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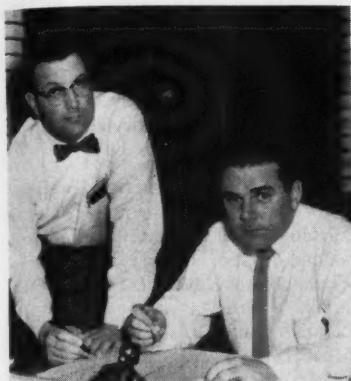


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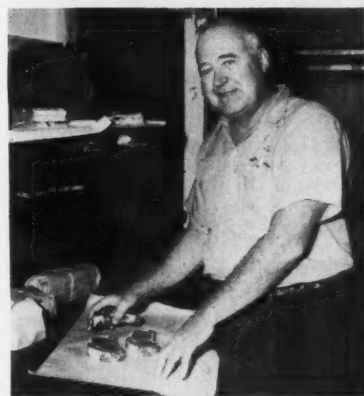
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royalty basis. The Hormel product already is being produced in Britain by Lunham Brothers, Cork, Ireland.

JOBS

H. A. BARWIN has joined the staff of Herrud & Co., Grand Rapids, Mich., as plant manager, CARL S. HERRUD, president, announced. Barwin, who has had considerable experience in the mechanization of sliced sausage packaging lines, will devote his primary efforts to the packaging of Herrud's expanding line of self-service items.

THOMAS P. HAWKINS has been named purchasing agent for Swift & Company at Kansas City, Kans., succeeding the late R. H. TILLERSON. Hawkins previously served in the purchasing department in Chicago.

DEATHS

HERMAN L. CARR, 48, president of Carr Packing Co., Inc., Albany, N. Y., died after a brief illness. The company was founded by his father, JOSEPH, who died in 1936. The firm acquired Codling Packing Co. of Albany in 1955. HERMANN CARR also was president of Joseph Carr Sons' Realty Corp. and the Comar Stables, which breeds and races trotters and pacers. His brother, BENJAMIN, is a vice president of Carr Packing Co. Another brother, THEODORE, who also was a vice president of Carr Packing, died July 8.

JOHN PABST, 72, general manager of Royal Packing Co., Inc., Chicago, died September 19 following a heart attack. A veteran of more than a half century in the meat industry, Pabst joined Royal Packing as general manager 15 years ago. He is survived by his wife and a sister.

ORVILLE H. RATH, 61, office manager for Swift & Company at Oshkosh, Wis., died September 21.

GEORGE D. KELLY, 59, car route sales manager for Wilson & Co., Inc., at Oklahoma City, died after a five-month illness. He had served 41 years with Wilson.

WILLIAM T. ALEXANDER, general manager of United Home Dressed Meat Co., Altoona, Pa., died recently.

TRAILMARKS

H. H. Keim Co., Inc., Nampa, Ida., entertained 250 guests at its third annual steak fry and open house. Each year the company invites its retail customers and a number of cattle feeders and their families to enjoy Choice steaks in the garden of



NEW GENERAL
sales manager of Reliable Packing Co., Chicago, Dan O'Connor (right) is congratulated by his predecessor, Harry Oosterhuis (left), who retired from the firm, and John E. Thompson, president. O'Connor, who joined Reliable in 1934 as a laborer in the market shipping department, was assistant sales manager before his latest promotion. Oosterhuis served with the Chicago pork packing firm for 24 years.

president RICHARD V. KEIM adjoint the plant. In the previous four weeks, the company had again given a coupon for each pound in every order of its Bestever brand of wieners, ring bologna and cheese-dogs. Retailers at the party turned the coupons in for prizes, including a three-piece set of leather luggage, a transistor radio and a set of "Mr. and Mrs." electric razors. Door prizes of Bestever products also were given. SUMNER B. ESHELMAN, vice president in charge of sales, arranged and conducted the party, assisted by president Keim; STANLEY B. KEIM, secretary and treasurer; GILBERT KEIM, vice president, and ROBERT J. CARSON, general manager.

JOHN J. FAUST has been appointed secretary of the St. Louis Independent Meat Packers Association, succeeding A. F. VERSEN, who retired recently. Faust, an attorney, is counsel for Heil Packing Co., St. Louis, and also is the management trustee for four packinghouse employee welfare funds administered jointly by companies and unions. He served as assistant secretary of the St. Louis Independent Meat Packers Association for the past five years.

A plan to reorganize the bankrupt meat packing firm of Adolph Gobel, Inc., North Bergen, N. J., was approved recently by U. S. District Judge ALFRED E. MODARELLI in Newark, N. J., for submission to stockholders and creditors. If two-thirds approve the plan, it then will go before the court for confirmation. The plan provides that all priority creditors would be paid in cash when the plan is confirmed. All general creditors would be paid 100c on the dollar through debentures secured by

mortgages on company assets. Independent stockholders would receive an extra share of \$2 par value preferred stock for every four shares of common they hold. M. LESTER LYNCH of Jersey City, representing ANTHONY DE ANGELIS, president of the company and owner of 70 per cent of the stock, said his client is in favor of the plan.

JOSEPH P. HEALY of Baltimore, formerly general manager of the eastern seaboard office of Swift & Company, has been named a Knight of the Order of the Holy Sepulcher by POPE PIUS XIII. Healy now serves as chairman of the Maryland employment security appeals board.

WILLIAM O. WHITTEN, president and general manager of Florence Packing Co., Florence, Ala., has been named to the advisory board of the Florence branch of the State National Bank. Whitten is a member of the board of directors of the Alabama Meat Packers Association.

JOHN D. DONNELL, secretary and director of public and employee relations of The Rath Packing Co., Waterloo, Ia., has been named chairman of the Blackhawk County United Appeal. Goal of the fund drive is \$478,292. Donnell is a former president of the Waterloo Community Chest and a former vice president of United Services, Inc. Last year he served as one of the vice chairmen of the local United Services Appeal.

Great Lakes Sausage Co., Detroit, has appointed Fred A. Epps & Associates as its advertising agency, JOE POPP, president of the 25-year-old sausage firm, announced. Popp said the firm's retail division is launching a new advertising campaign using the theme, "For Sausage That's Tops—Ask for Popp's."

ALBERT W. GOERING, president of Ideal Packing Co., Cincinnati, has purchased Precision Coil Spring Co., El Monte, Calif. His son, ALBERT H., will be president. The senior Goering also is head of a lumber company.

Dr. JOHN H. LITCHFIELD, formerly a research food technologist at Swift & Company, Chicago, has been appointed assistant professor of food engineering at Illinois Institute of Technology, Chicago.

Dr. W. A. BARNETTE, SR., chairman of the board of Greenwood Packing Plant, Greenwood, S. C., and PAUL ZILLMAN of the American Meat Institute, Chicago, spoke on merit buying of hogs at the South Carolina meat-type hog conference at the state

WEIGH THE
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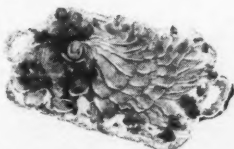
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- Controlled Portion costs.
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fairgrounds in Columbia. TOM BELL, head livestock buyer of Kingan Inc., Orangeburg, S. C., helped conduct a grading demonstration.

Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y., has appointed the A C H Brokerage Co., Inc., of Charlestown and Columbia, S. C., and Charlotte, N. C., to represent Excelsior in North and South Carolina. The Paul E. Kroehle Co. of Cleveland will be the Excelsior broker for Northeastern Ohio.

Four Subcommittees Named To Work on Grub Control

Dr. J. W. CUNKELMAN, head veterinarian of Swift & Company, Chicago, and chairman of the new National Cattle Grub Committee, has announced the appointment of four subcommittees to help develop an effective national program of grub control to aid the entire industry.

Dr. E. F. KNIPLING of the Agricultural Research Service, USDA, is chairman of the subcommittee on research and evaluation. Members include JOHN A. KILLICK, executive secretary of the National Independent Meat Packers Association; FRED O'FLAHERTY, Tanners Council of America, and HARRY BOYTS manager of the Sioux region of Livestock Conservation, Inc., Sioux City, Ia.

Chairman of the subcommittee on the economics of grub control is ROY LILLEY, assistant secretary of the American National Cattlemen's Association. Among the members are L. E. TAYLOR, The Cudahy Packing Co., representing the American Meat Institute; JIM ROSSE, manager of the Omaha-Denver LCI region, and CECIL POWELL, Tanners Council of America in Chicago.

BLAINE LILJENQUIST, Western States Meat Packers Association, and DOUG MOSSBERG, manager of the LCI northwest region, St. Paul, are among members of the education and information subcommittee, headed by Dr. C. E. BELL of the USDA. The program and procedure subcommittee is headed by HERMAN AABERG, assistant commodity director, American Farm Bureau Federation. Members include RAY CUFF, manager of the LCI southeast region, and JOHN MACFARLANE, field director, New England LCI.

The National Cattle Grub Committee was organized at the recent cattle grub workshop held in Kansas City under the sponsorship of Livestock Conservation, Inc. The losses from carcass, hide and other damage caused by the parasite were estimated at more than \$100,000,000 a year.

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CLEANER, WHITER TRIPE WITH
FAR HIGHER YIELD PER LOAD

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- ✓ Cleaner, whiter tripe
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- ✓ Gentle to the hands

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2. Cuts down waste and spoilage by producing a cleaner product.
3. Moisture retained longer in finished product.
4. Saves labor and time . . . puts you dollars ahead on every load.

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Company
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ATLANTA, GEORGIA

Rose Packing Co. Has New Specialty Plant

[Continued from page 17]

Two U. S. Slicing machines handle the boiled ham. The slices are stacked on greaseproof white cardboard, move down the line of check scalers and then go to the operator who inserts the stacked units in film pouches carrying the firm's brand mark, a red rose. The pouches are then conveyed to the Flex-Vac unit where they are vacuum-sealed.

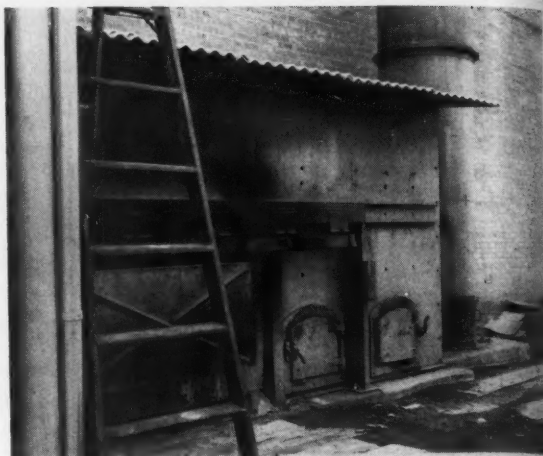
The pouches are placed in shipping boxes holding 16 6-oz. packages. These cartons pass under an automatic sealer. The sealed boxes, in turn, are placed in a large shipping container developed by Rose, jr., in co-operation with the Stone Container Corporation. This shipping container, which is designed to provide the product with an added margin of protection against temperature damage, has an inner insulating liner, is printed in heat-reflecting silver and is equipped with a built-in pocket for holding a piece of dry ice. Even though the product is handled and shipped under refrigeration, there are times when the container might be exposed to outside temperatures on loading docks. It was to guard against possible damage in such an en-



OPERATOR inserts sliced cooked ham into film pouch and spot checks the units.

vironment that the extra refrigerating properties of the box were developed.

The Canadian bacon line is headed by a slicing machine perfected by Rose, jr. This unit has been engineered to handle a 45-in.-long, narrow product. Its



INCINERATOR saves money and improves appearance of the plant.

speed is adjustable to produce a balanced line operation. If the line is extended by the addition of check weighers, the slicing speed can be increased to keep the operators working at the optimum rate.

The check-weighed units are placed on white greaseproof backboard. They move past an Exact Weight Selectrol apparatus that passes only units of correct weight. Over- or under-units are shunted to one operator who makes the necessary correction. The passed units are conveyed to operators who place them in film pouches which are vacuum sealed on a Flex-Vac machine. They are then packed off in the same manner as the boiled sliced ham pouches.

The firm has another line on which bulk (stick) Canadian bacon is boxed. All the boxed product is moved in skid lots to the shipping coolers which lie behind the general loading dock. The bacon has completed its processing cycle and returns as a finished product to the point at which it entered the plant in green form. Barring occasional storage in one freezer which can hold three cars of meat, there is virtually no temporary hold-up of product in the Rose processing cycle. As a matter of freshness control, production is coordinated very closely with sales.

Adjacent to the processing room is a large storage section in which supplies are kept. Whenever possible, supplies are received in skid lots so that they can be stored in this manner. Again, with the aid of industrial trucks, they are stacked so that the cube of the build-



LEFT: Note air-operated, slideaway cooler door back of trucker. RIGHT: Supplies can be stacked high in the storeroom with aid of truck.

ing is put to full use in the most effective manner possible.

This storage area has been provided with drains, etc., so that if expansion is needed it can be converted into a processing section. In like manner, the packaging and cooler sections can be expanded in a direct line, thus preserving the basic flow pattern of the plant.

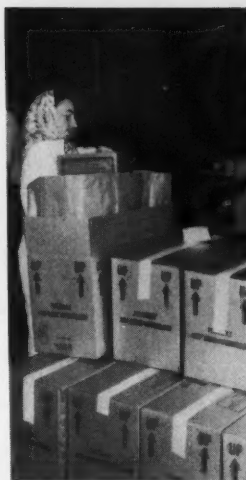
The front of the building, as was mentioned earlier, houses the office and service areas. The general office has a special machine accounting room in which the temperature and humidity required by these units is maintained. There are several private offices, including that of the MID inspector. The firm merchandises nationwide and has sales offices in Philadelphia, Detroit and Los Angeles.

The new plant has extensive employee comfort facilities, which include a lunch room. A novel feature here is the use of automatic vending machines to supply virtually everything from soup to nuts. These machines were originally installed as an interim measure, but they have worked so well that management intends to keep them. One unit provides hot tinned items, such as chili con carne, beef stew, chicken gumbo, etc. Another serves sandwiches; two provide coffee, chocolate and soup, one carries soft drinks, and there are the usual ice cream, candy and cigarette units. With no investment by the firm these units provide either a hot meal or a beverage and dessert to supplement a home-packed lunch, reports vice president Rose.

The engine room is in front at one end of the plant. Its equipment includes two 100-hp. Cleaver-Brooks automatic oil-fired boilers, a 100-ton refrigeration system with Frick units, three air compressors, a large 7,000-gallon water heater, condensate return system and various power tools, such as lathes for servicing plant equipment, which may require repair.

Outside of the plant is a large Plibrico industrial incinerator. Receiving wrapped loins in barrels and hams in barrels, the Rose plant had a trash disposal problem. If these items were to be hauled away by a private scavenger, the rubbish collection bill would be considerable. By using the incinerator the scavenger bill is drastically reduced, and, what is equally important, the establishment and the yard can be kept clear of unsightly spent shipping containers.

Large, slideaway, air-operated Jamison cooler doors are a feature of the plant. Utilizing industrial trucks for in-plant transportation, management wanted doors that would provide proper clearance for vehicles moving in and out of various coolers. The refrigeration doors have



ABOVE LEFT: Shipping boxes are placed in special shipping containers with insulated liner and pocket for dry ice. ABOVE RIGHT: Large stick product is boxed, banded and then weighed at this station. RIGHT: E. Schiefelbien, pork conversion foreman, checks blade meat in barrel fitted with a central tube for dry ice to protect the meat during shipment.



7 x 9 ft. frames. For reasons of sanitation and maintenance stainless steel doors were selected. Since these doors are very heavy they are air-operated and are of the slideaway type to conserve plant space. The doors speed up and ease truck movement through the plant.

A complete public address system is another feature of the new plant. This system, with its own independent switchboard, places at least two telephones in each department. Calls made on this system are heard throughout the plant, including the general office, where the sound is muted. In addition to providing excellent in-plant communication, the system gives management a feel of the pulse of the plant. Rose, jr., for example, can hear the request for maintenance men when it is made by the packaging department. If this request is repeated, management investigates the reason for the delay since it could result in costly downtime.

Justly proud of the plant, Rose management asserts that it is the only one in the country devoted solely to production of cooked ham and Canadian bacon. Since the firm has ample room for expansion, as well as a seasoned management staff in sales and production, the organization looks confidently to the future, according to Rose, sr., the firm's founder.



HIGH-SPEED refrigeration compressors in the Rose engine room.

Home Freezer Pack for Red Meats Is New Armour Line

Frozen steaks, chops, cutlets and other red meats will be available soon in a home freezer pack line to be produced by Armour and Company, Chicago, the firm has announced.

Designed to provide the conveniences of prepackaged frozen meats and the economy of multiple unit packaging, the new line is scheduled to begin moving through marketing channels in October. Distribution will be through Armour sales channels and through Armour-appointed brokers and distributors across the country.

Thirteen items comprise the introductory line. These include boneless and bone-in sirloin strip steaks, boneless top sirloin steaks, tenderloin filet steaks, chopped round steaks (butter added), boneless beef grill steaks, boneless beef luncheon steaks, chopped beef patties, veal cutlets, veal steaks, bone-in loin lamb chops, boneless butterfly pork chops and boneless beef for stew. All are Armour Star branded.

Individual size for most items in the home freezer pack line is 4 oz. The top sirloin steak is 18 oz.; the strip steaks, 12 oz., and the beef for stew, 16 oz. Each item is inner-wrapped in a transparent plastic bag

which is sealed after a vacuum has been drawn. These are then packed in cartons weighing from 3 to 4½ lbs. Six or 12 cartons comprise a shipping container.

In addition to the retail food market, wholesale customers for the new line are expected to be locker plant provisioners, commissaries and food service operators who use less than the usual institutional-size packages of meat.

Retail prices for the new packages will range from about 59c per pound for chopped beef patties to about \$1.90 per pound for the boneless sirloin strip steaks, Armour disclosed.

Visking Has Partly Cooked Skinless Pork Sausage

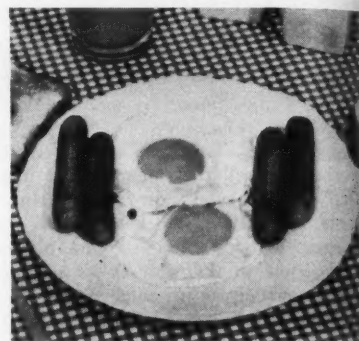
A partially pre-cooked skinless pork sausage that requires a minimum amount of processing and labor has been developed by the food casing division of Visking Co., Chicago, a division of Union Carbide Corp.

The new product, Visking says, can be "plus" business for packers, and yet not interfere with regular pork sausage sales. Depending on available facilities, the processing can be done either in the smokehouse or steam box. Because of this type of processing, the appearance of the fin-

ished product is said to be appetizing and uniform.


Use of Visking's Precision Nojax casings, good formulation and good processing, will result in a skin formation on the new skinless links that provides better shelf-life in refrigerated or frozen food cases, according to the company.

The only home preparation necessary is warming and browning, which



WARMED, BROWNED in three to five minutes, sausage makes breakfast a breeze.

takes three to five minutes. There is a minimum amount of fry-off, due to the type of emulsion used. The casings manufacturer suggests packaging the sausage in ½-lb. or ¾-lb. units.



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1. The names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 15 West Huron Street, Chicago 10, Ill.
Editor, Edward R. Swem, 15 West Huron Street, Chicago 10, Illinois.
Managing editor, none.

Business Manager, Lester I. Norton, 15 West Huron Street, Chicago 10, Ill.

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4. Paragraphs 2 and 3 include, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting; also the statements in the two paragraphs show the affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner.

5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: 9,526.

Sworn to and subscribed before me this 19th day of September, 1957.

EDWARD R. SWEM, Editor
GEORGE W. KRUMHAAR
(My commission expires December 29, 1959)

Swift Ranks 20th, Armour 27th in Ad Expenditures

Swift & Company was the nation's 20th largest advertiser while Armour and Company ranked 27th in 1956, according to *Advertising Age*. The trade publication estimated Swift's advertising expenditures for the year at about \$26,000,000, of which \$12,927,028 was in measured media. Armour's expenditures were estimated at about \$21,000,000, of which \$10,636,535 was in measured media.

Annual Texas Barrow Show

The second annual Texas Barrow Show, designed to educate the public and breeders alike on meat-type hogs, will be held in Waco on September 30 through October 2.

Western Packaging Show

San Francisco will be the scene of the seventh Western Packaging and Materials Handling Exposition, to be held on August 11-13, 1958, Clapp & Poliak, show manager, announced.



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Literature

Office, Factory, Warehouse and Maintenance Equipment (NL 246): A big, new catalog has just been published by a Chicago firm that sells products devised as an aid for executive planning. The book describes everything from penholders to hydraulic lift trucks. Copies of this book are available.

Stabilizer for Use in Brine Control (NE 249): This leaflet points out that too often the importance of brine condition to refrigerating efficiency is overlooked by the plant operator. The stabilizer, which is a scientific device composed of a combination of pure metals which react favorably with impurities in the brine, may be installed when the following conditions prevail: poor brine, unbalanced brine and ammonia in brine. The leaflet states that the moment the stabilizer is installed it will protect the brine system against further damage from corrosion.

Food Packaging Case Histories (NL 240): Effective merchandising and customer acceptance of meats and poultry packaged in film made of Bakelite polyethylene are described in an illustrated brochure. This film, said to cost less than any other transparent film, is available in a wide range of thicknesses, sizes and shapes to fit packaging needs.

Dryers for Non-Sticky, Granular Materials (NL 241): In a four-page, two-color bulletin, a description is given of a 72-tube rotary steam dryer which accurately adjusts moisture content of grains, poultry feed and non-sticky granular materials. The literature cites several advantages of this specific dryer, such as anti-friction, self-aligning, roller bearings to assure smooth, long operation.

How to Package Heavy Goods (NL 242): How to cut costs, simplify packing and improve efficiency in the packaging of heavy products are subjects discussed in a 28-page booklet. It explores the subjects of weight, box assembly, product protection, ease of warehousing and box storage as factors important in the shipment of heavy products. Copies of the booklet are available.

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Armour Installs Stunners in All Beef Plants, Gets AHA 'Seal of Approval'

Armour and Company, Chicago, has been awarded the "seal of approval" for humane beef slaughter by the American Humane Association of Denver. The award was made with the announcement that Armour had completed installation of the Remington and Schermer humane stunning



SEAL OF APPROVAL, awarded to Armour by R. T. Phillips (left) of the AHA, is accepted by R. H. Borchers for Armour.

instruments at all 31 of the company's cattle processing plants in the United States.

The award was accepted at the Armour general office in Chicago by R. H. Borchers, executive vice president of the company in charge of the food divisions.

R. T. Phillips, executive director of the AHA, presented the award. "Six packers, including Armour, have received the seal for humane slaughter of one or more species of livestock," Phillips said. "Real progress is being made toward the goal of humane slaughter of all food animals. With the installation of humane stunning by Armour and Company in its beef production process, approximately 9,500,000 animals per year are now receiving a more humane death at the plants of progressive packers."

Phillips pointed out that a joint committee of the AHA and the American Meat Institute has been studying humane slaughter methods and devices. Armour's manager of production control, J. W. Rickord, is an active member of this AMI-AHA joint committee.

Armour has for the past year been field testing the new Remington stunner developed by the Remington Arms Co., Inc., as well as other humane stunners. The company now is using either the Remington stunner or the Schermer captive bolt pistol in all

non-religious beef killing operations.

The AHA seal, devised a little more than a year ago, is awarded on a yearly basis. Packers receiving the seal may use it on meat packaging and in advertising connected with the meat that is humanely slaughtered. To retain the seal, packers must meet rigid standards in handling, stunning and slaughtering meat animals, and must sign an annual agreement to use the seal only as long as their methods equal or exceed the standards set up by the American Humane Association.

Anderson Hogs Take Grand Titles At Barrow Show

Oscar Anderson and Sons of Leeland, Ill., swept the top honors at the 1957 National Barrow Show, at Austin, Minn.

The 225-lb. Poland China barrow entered by Gerald Anderson, 15, was selected as the grand champion barrow, repeating an honor won several years ago by his brother, Rolland. It brought \$3.10 a lb. and sold to Western Buyers of Algoma, Ia.

His father, Oscar, won the truckload grand championship trophy on his 10 purebred Poland Chinas that averaged 204 lbs.

Willard Merryman of Marshalltown, Ia., advanced his spotted Poland China to the reserve grand championship. Reserve grand championship in the trucklot division was won by a lot of Berkshires shown by Milo Wolrab of Mt. Vernon, Ia.

The reserve grand champion barrow sold at \$35 per cwt. to Geo. A. Hormel & Company, which also bought the grand champion trucklot at \$30. Cudahy Bros., Cudahy, Wis., bought the reserve champion truckload for \$24 per hundredweight.

GRAND CHAMPION individual barrow of the National Barrow Show, Austin, Minn., with his exhibitor, Gerald Anderson, and the purchaser for Western Buyers, Algoma, Ia. Forty packers and order buyers took part in the show sale and a total of 1,300 barrows was sold at an average price of \$22.36 per cwt.



Packers to Be Represented At Food Chains' Meeting

Ten packers will have headquarters rooms at the 24th annual meeting of the National Association of Food Chains, to be held October 21-23 in the Sheraton Park and Shoreham Hotels, Washington, D. C., the NAFC announced.

Firms represented will include: Armour and Company, Chicago; Cudahy Brothers Co., Cudahy, Wis.; Hygrade Food Products Corp., Detroit; Libby, McNeill & Libby, Chicago; Oscar Mayer & Co., Madison, Wis.; and John Morrell & Co., Perk Dog Food Co., Rival Packing Co., Swift & Company and Wilson & Co., Inc.

Frozen Meatballs Launched

Frozen meatballs, said to be the first of their kind, have been introduced by The Rath Packing Co., Waterloo, Ia., in Waterloo, Cedar Falls and a few other selected cities. Ingredients include pork, veal, beef, chopped onion, crumbs and spices.

Retail price is 59c for a 10-oz. bag. The meatballs are frozen raw individually before being packaged. Other meatballs are cooked and canned.

Hotel Show Beats Drum

The National Hotel Exposition, to be held November 11-15 in the New York City Coliseum, has mailed 600,000 invitations to owners and key personnel of hotels and allied mass housing and feeding industries, according to the show's attendance promotion committee.

New Meat for Babies Line

A new line of strained and chopped meats for babies will be introduced by Beech-Nut, Edward J. Noble, board chairman of Beech-Nut Life Savers, Inc., has announced. The new meat line will be packed by Geo. A. Hormel & Co., in glass containers.

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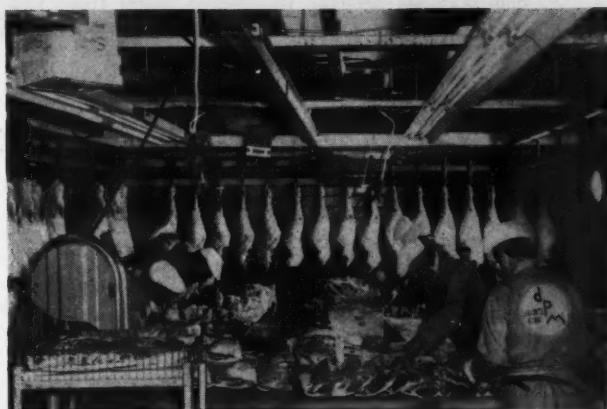
California Firm is Vacuum Packing Primal Beef Cuts

ELIMINATION of shrink and trim losses and more efficient utilization of space and manpower are among advantages being shared by Del Pero-Mondon Meat Co., Marysville, Calif., and a growing number of hotels, restaurants, resorts and institutions that are buying the concern's new "Flavor Guard" line of vacuum-packed primal beef cuts.

The Marysville firm, which is located in Yuba County about 30 miles north of Sacramento, is the first California purveyor to adopt the Cryovac process for holding and ageing its entire output of boneless beef cuts.

(Successful use of this process was revealed first by Samuel M. Gertman Co., Inc., Boston, at the annual meeting of the National Association of Hotel and Restaurant Meat Purveyors last year. See the NP of November 10, 1956. A detailed description of the Gertman operation appeared in the NP of December 15, 1956.)

Like earlier eastern users of the Cryovac process, Del Pero-Mondon Meat Co. has found a receptive audience for its "more meat for your money" story among cost-conscious public feeders. Weight losses from shrink and trim can cost as much as 6c to 27c a pound in one week when the conventional method of holding and age-



TOP PICTURES show the vacuum packing operation and the pouched cuts moving via conveyor to be weighed and placed in cartons. Other views on this page show the meat preparation room, the careful checking of cut size with a ruler and the exterior of the Del Pero-Mondon fabricating plant at Marysville.

ing is used, points out Hugo Del Pero, who operates the firm in partnership with his brother, Mario, and Gustav C. Mondon. For example, a 9-in. boneless strip weighing 15 lbs. will yield only 12 lbs., 14 oz. of usable meat after 21 days of ageing since average shrink loss will be 10 oz. and trim loss will amount to 1 lb., 8 oz.

With the vacuum-pack method, however, that same boneless strip will yield the full 15 lbs. of usable meat since the Cryovac process permits the meat to age with no moisture or flavor loss or discoloration. Thus, a public feeder can serve the equivalent of two extra steak dinners from a 9-in. strip. On a prime rib, two extra servings can be realized at no extra cost. Del Pero-Mondon Meat Co. gains, too, since it does not have to absorb any loss.

The process used at the Marysville plant, in brief, consists of boning out the various cuts of beef, inserting them in moistureproof transparent Cryovac bags, drawing a vacuum, sealing the bags with aluminum clasps and sending them through a shrink tunnel which causes the bag to adhere to the meat.

"Beef does not need air for ageing," notes Hugo Del Pero. "The process of enzymatic action is achieved when the water-soluble chemicals turn to lactic acid and break down the connective tissues in meat. Oxygen steals meat flavor. It dries out the meat and eventually turns the fat rancid. Our meat is more tender and juicy and ages perfectly. There is no mold and the meat is sweet, clean and fresh. It has the tenderness of aged meat without the usual shrink, dehydration, mold and waste."

Use of the Cryovac method permits better utilization of labor in processing. Meat can be packaged to inventory rather than to fill specific orders. Space formerly used for ageing rails has been converted to shelves where the company now can hold three times as much product as before.

Hotels and restaurants can buy ahead without fear of

mold or shrinkage loss due to unforeseen business fluctuations. One resort owner has estimated he can save \$5,000 a year on the meat he prepares for this reason alone, according to partner Hugo Del Pero.

Del Pero-Mondon sold 6,000,000 lbs. of meat in 1956



PRINCIPALS in the progressive wholesale firm are (left to right) Mario Del Pero, Hugo Del Pero and Gus Mondon.

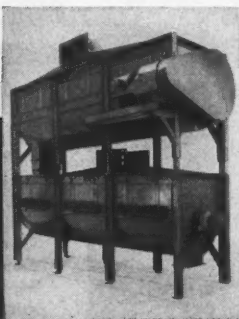
and sales are expected to exceed that figure this year. The firm was founded as a meat market in 1920 by the Del Peros' father, Joseph. The present plant was constructed in 1951 and the firm was incorporated in 1956. A sausage factory operated by the company in Marysville was destroyed by fire early this year.

OLD PLANTATION SEASONINGS

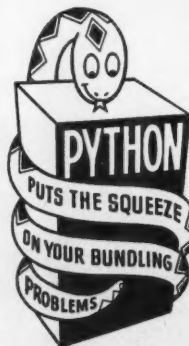
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ALL MEAT . . . output, exports, imports, stocks

Meat Production In Small Decline

Production of meat under federal inspection for the week ended September 21 settled after the previous week's sharp increase which followed the holiday interruption in slaughter. Volume of output for the period at 410,000,000 lbs. was a shade below the previous week's total of 411,000,000 lbs. and about 16,000,000 lbs. smaller than that for the same week last year. Slaughter of all livestock numbered smaller than last year, and only that of hogs was up for the week. Cattle slaughter was down by about 15,000 head for the week and about 4,000 head smaller than a year earlier. Slaughter of hogs increased by about 65,000 head for the week, but numbered about 13,000 head below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 21, 1957	400	215.2	1,315	163.7	410
Sept. 14, 1957	415	221.2	1,250	157.9	411
Sept. 22, 1956	404	210.3	1,328	170.2	416

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 21, 1957	150	19.2	270	11.9	410
Sept. 14, 1957	156	20.0	275	12.1	411
Sept. 22, 1956	171	22.6	303	13.2	416

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CALVES		HOGS	
	Live	Dressed	Live	Dressed
Sept. 21, 1957	970	538	220	124
Sept. 14, 1957	965	533	222	126
Sept. 22, 1956	961	521	225	128

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Sept. 21, 1957	230	128	92	44	—	40.5
Sept. 14, 1957	230	128	92	44	—	39.5
Sept. 22, 1956	240	132	92	44	13.6	40.8

AVERAGE WEIGHT AND YIELD (LBS.)

U. S. Sausage Casing Exports Down in January-June 1957

United States exports of hog casings dropped 3.5 per cent, and exports of all other type casings, mainly beef, dropped 13.6 per cent during January-June 1957, compared with the same period last year. The principal reason for the overall decline was the substantial drop in exports of beef casings to the Netherlands, and hog casings to Britain.

U. S. exports of natural sausage casings by country of destination, annual by country of destination, annual 1955-56, and January-June 1956-57:

Country of destination	Annual 1955-56		Jan.-June 1956-57	
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Hog Casings:				
Canada	76	124	23	53
Cuba	3	3	3	30
Britain	3,399	3,125	1,709	1,344
Netherlands	702	417	226	232
Belgium	903	602	234	294
Germany, West.	1,172	958	208	398
Switzerland	216	275	142	148
Spain	483	372	147	190
Union S. Africa	377	346	168	141
Australia	208	12	12	196
New Zealand	579	610	282	300
Others	56	102	344	46
Totals	7,966	7,339	3,495	3,371
Other animal casings:				
Canada	291	266	137	151
Cuba	212	138	78	85
Sweden	48	87	2	35
Norway	858	919	250	351
Denmark	196	48	18	7
Britain	334	186	71	82
Netherlands	1,829	1,586	937	442
Belgium	815	528	170	287
Germany, West.	2,928	2,769	1,064	1,106
Switzerland	1,733	1,783	729	806
Spain	1,663	2,468	461	642
Others	165	108	755	50
Total	11,067	10,881	4,678	4,048

*Casings not elsewhere classified, mainly beef.

Self-Service Meat Sales Increase Sharply in U. K.

A rapid increase in the number of self-service stores in Britain is having a profound effect on meat merchandising methods there, according to the Foreign Agricultural Service. In the past decade the number of self-service stores has increased from 250 to nearly 4,000 and has nearly quadrupled since 1952. New stores are being added at a rate of at least 55 a month. About 10 per cent of total retail grocery sales is now handled by stores of this type. Meat is sold by 18 per cent of the self-service units.

Of all such stores in Britain, nearly 38 per cent were in London and the South East, 25 per cent in the North, 14 per cent in the Central and South Midlands, 9 per cent in Scotland, 8 per cent in the Southwest, 5 per cent in Wales and the West Midlands, and 1 per cent in Ireland.

The march toward self-service has been led by the chains. Independents, who own 90 per cent of the retail

grocery outlets, operate less than 14 per cent of the self-service shops. Most new units are supermarkets. A sharp increase in the proportion of self-service stores handling meat has been indicated.

Canada's Meat Exports Drop Sharply in First Half 1957

A moderate decline in output, plus continued strong demand, and relatively high meat prices have resulted in a sharp decline in Canada's meat exports this year. A smaller part of the reduced shipments went to the United States.

During the first half of 1957, Canada's total exports of carcass and variety meats totaled only 31,200,000 lbs., a decline of 35 per cent from a year earlier. Starting in 1954, exports have been declining steadily. Exports to the U. S. for January-June 1957 totaled only 22,200,000 lbs., compared with 35,600,000 lbs. a year earlier. U. S. purchases made up only 71 per cent of Canada's total

meat shipments in January-June 1957, compared with 74.5 per cent a year earlier and 76 per cent during the entire year of 1955.

Canada's meat exports, January-June 1956-57 are tabulated as follows:

Item	Exports to all countries		Exports to the U. S.	
	1956 1,000 pounds	1957 1,000 pounds	1956 1,000 pounds	1957 1,000 pounds
Beef	5,332	5,339	4,400	4,606
Mutton and lamb	24	24	24	24
Canned ham	5,955	2,019	5,892	2,018
Pork	29,539	18,451	23,062	14,365
Canned meats	1,763	644	203	89
Variety meats	3,377	2,336	1,127	906
Other meats	1,751	2,380	244	195
Totals	47,741	31,152	35,588	22,178

Meat Index At 11 Week Low

Meat prices, down for the second straight week, declined in the week ended September 17 to their lowest levels in 11 weeks. The Bureau of Labor Statistics adjusted the wholesale price index on meats for the period downward to 95.5 from 97.5 for the previous week. This was the lowest index on meats since the week ended June 25, when it was 91.2. Last year around the same time, the index on meats was 87.9.

PROCESSED MEATS . . . SUPPLIES

August Meat Food Processing Down On Average From Volume Handled Last Year

PROCESSING and preparation of meats and meat food products fell off moderately in four weeks of August from volume processed in five weeks for the month last year. Total volume of products handled in the current four weeks at 1,221,774,000 lbs. was down on the average from last year's five-week volume of 1,593,912,000 lbs. for the month.

Processors turned out 135,197,000

lbs. of sausage for a small drop on the average from 170,405,000 lbs. handled in the longer period last year. The decrease was small also in amount of steaks, chops and roasts prepared and processed. Volume in August this year amounted to 45,993,000 lbs. against 65,957,000 lbs. in the longer period last year.

Processing of pork products was down in line with the smaller supply

of the raw materials. A total of 70,271,000 lbs. of bacon was sliced compared with 104,058,000 lbs. last year and rendered lard dropped to 119,060,000 lbs. from 155,216,000 lbs. processed during the longer period last year.

Rate of meat food products canned was little changed from last year. Canners put up 27,878,000 lbs. of products in cans of 3 lbs. and larger compared with 34,152,000 lbs. last year, and 102,959,000 lbs. in the smaller cans of under 3 lbs. as against 119,151,000 lbs. last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST 4, 1957 THROUGH AUGUST 31, 1957 COMPARED WITH FIVE-WEEK PERIOD, JULY 29 THROUGH SEPTEMBER 1, 1956

	Aug. 4-31 1957	July 29-Sept. 1 1956	35 Weeks 1957	35 Weeks 1956
Placed in cure—				
Beef	12,766,000	15,386,000	111,339,000	110,214,000
Pork	245,132,000	332,669,000	2,221,951,000	2,405,089,000
Other	70,000	134,000	903,000	956,000
Smoked and/or dried—				
Beef	4,296,000	5,196,000	38,381,000	37,814,000
Pork	185,695,000	255,208,000	1,611,629,000	1,754,613,000
Cooked Meat—				
Beef	6,869,000	8,105,000	58,973,000	52,188,000
Pork	25,592,000	30,487,000	206,740,000	204,452,000
Other	185,000	331,000	2,190,000	2,461,000
Sausage—				
Fresh finished	15,312,000	18,102,000	150,329,000	152,038,000
To be dried or semi-dried	11,878,000	15,398,000	94,659,000	96,007,000
Franks, Wieners	57,587,000	73,061,000	464,788,000	455,468,000
Other, smoked or cooked	50,420,000	63,844,000	425,228,000	417,692,000
Total sausage	135,197,000	170,405,000	1,135,004,000	1,121,205,000
Loaf, head cheese, chili, jellied products	16,258,000	20,937,000	140,375,000	137,993,000
Steaks, chops, roasts	45,993,000	65,957,000	385,503,000	458,485,000
Meat extract	104,000	115,000	1,567,000	1,217,000
Sliced bacon	70,271,000	104,058,000	628,543,000	689,157,000
Sliced, other	19,537,000	18,864,000	159,464,000	119,005,000
Hamburger	14,802,000	18,820,000	112,373,000	119,746,000
Miscellaneous meat product	7,281,000	6,882,000	62,503,000	48,482,000
Lard, rendered	119,060,000	155,216,000	1,308,418,000	1,411,459,000
Lard, refined	99,869,000	136,492,000	1,044,877,000	1,120,864,000
Oleo stock	6,131,000	8,611,000	55,896,000	68,157,000
Edible tallow	21,325,000	18,491,000	182,557,000	133,208,000
Compound containing animal fat	46,142,000	57,749,000	460,372,000	406,420,000
Oleomargarine containing animal fat	4,754,000	7,626,000	46,465,000	47,123,000
Canned product (for civilian use and Dept. of Defense)	134,382,000	157,079,000	1,465,857,000	1,517,741,000
Total*	1,221,774,000	1,593,912,000	11,430,872,000	12,050,067,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, AUGUST 4 THROUGH AUGUST 31, 1957

	Pounds of Finished Product	Consumer Packages or shelf sizes (3 lbs. or over)	Consumer Packages or shelf sizes (under 3 lbs.)
Luncheon meat	11,318,000	7,565,000	
Canned ham	8,898,000	347,000	
Corned beef hash	378,000	5,033,000	
Chili con carne	680,000	12,960,000	
Viennas	121,000	5,318,000	
Franks, Wieners in brine	7,000	684,000	
Deviled ham		695,000	
Other potted or deviled meat food products		3,049,000	
Tamales	101,000	2,237,000	
Sliced dried beef	26,000	262,000	
Chopped beef	40,000	1,348,000	
Meat stew (all product)	243,000	10,754,000	
Spaghetti meat products	170,000	10,656,000	
Tongue (other than pickled)	53,000	142,000	
Vinegar pickled products	742,000	1,387,000	
Bulk sausage		356,000	
Hamburger, roasted or corned beef, meat and gravy	195,000	2,637,000	
Soups	1,078,000	13,827,000	
Sausage in oil	422,000	317,000	
Tripe		231,000	
Brains		231,000	
Loins and picnics	1,936,000	113,000	
All other meat with meat and/or meat by products—20% or more	987,000	6,301,000	
Less than 20%	484,000	17,113,000	
Totals	27,878,000	102,959,000	

DOMESTIC SAUSAGE

(lcl prices, lb.)

Pork sausage, bulk	40	@44½
Pork sausage, sheep casing, 1-lb. pkge.	54	@62
Frankfurts, sheep casing, 1-lb. pkge.	62	@63½
Frankfurts, skinless, 1-lb. pkge.	46	@51
Bologna (ring)	47	@52
Bologna, artificial cas.	59	@42
Smoked liver, hog buns, 50½	56	@45½
Smoked liver, art. cas.	45	@45½
Polish sausage, smoked	56	@66
New Eng. lunch spec.	63	@70
Olive loaf	45½	@52½
Blood and tongue	46½	@57
Pepper loaf	61½	@66
Pickle & Pimiento loaf	41	@47½

SEEDS AND HERBS

(lcl prices, lb.)

Caraway seed	Whole	19½	Ground	24½
Cominos seed	Whole	37	Ground	42
Mustard seed, fancy		23		
Mustard seed, yellow Amer.		17		
Oregano		44		
Coriander		25		
Morocco, No. 1		74		
Marjoram, French		69		
Sage, Dalmatian, No. 1		56		64

DRY SAUSAGE

(lcl prices, lb.)

Cervelat, ch. hog buns	96@	98
Thuringer	55@	57
Farmer	83@	85
Holsteiner	85@	87
Salami, B. C.	91@	93
Salami, Genoa style	1.02@	1.04
Salami, cooked	52@	54
Pepperoni	84@	86
Sicilian	91@	93
Goteborg	83@	85
Mortadella	60@	62

SPICES

(Basis, Chicago, original barrels, bags, bales)

Whole Ground		
Allspice, prime	78	85
Resifted	86	95
Chili, pepper		45
Chili, powder		52
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	95	1.04
Mace, fancy Banda	3.50	4.10
West Indies		3.75
East Indies		3.90
Mustard flour, fancy		37
No. 1		33
West India nutmeg		2.70
Paprika, Amer. No. 1		48
Paprika, Spanish		88
Cayenne pepper		62
Pepper:		
Red, No. 1		57
White		49
Black	41½	44½

SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)	
Clear, 29/35 mm.	1.05@1.35	
Clear, 35/38 mm.	1.07@1.15	
Clear, 35/40 mm.	85@1.10	
Clear, 38/40 mm.	90@1.35	
Clear, 40/44 mm.	1.30@1.65	
Clear, 44 mm./up	1.85@2.50	
Not clear, 40 mm./down	85@	70
Not clear, 40 mm./up	75@	85
Beef weasands:	(Each)	
No. 1, 24 in./up	13@	16
No. 1, 22 in./up	9@	14
Beef middles:	(Per set)	
Ext. wide, 2¼ in./up	3.40@3.55	
Spec. wide, 2¼ in./up	2.55@2.70	
Spec. med., 1½ in./up	1.50@1.60	
Narrow, 1½ in./dn.	1.00	
Beef bung caps:	(Each)	
Clear, 5 in./up	34@	40
Clear, 4¼/5 inch	29@	32
Clear, 4/4½ inch	19@	21
Clear, 3¼/4 inch	15@	16
Not clear, 4¼ inch/up	18@	21
Beef bladders, salted:	(Each)	
7¼ inch/up, inflated	18	
6¼/7¼ inch, inflated	12@	13
5¼/6¼ inch inflated		
Pork casings:	(Per bank)	
29 mm./down	4.50@4.75	
29/32 mm.	4.30@4.65	
32/35 mm.	3.00@3.40	
35/38 mm.	2.35@2.80	
38/44 mm.	2.15@2.60	

Hog bungs:

Sow, 34 in. cut	57@	62
Export, 34 inch cut	48@	54
Large prime, 34 in.	35@	39
Small prime, 34 in.	25@	27
Small prime	16@	22
Middles, cap off	55@	60
Sheep casings:	(Per bank)	
26/28 mm.	6.20@6.50	
24/26 mm.	6.05@6.30	
22/24 mm.	4.75@5.25	
20/22 mm.	4.10@4.45	
18/20 mm.	2.80@3.25	
16/18 mm.	1.65@2.30	

CURING MATERIALS

Nitrite of soda, in 400-lb. bbl., del. or f.o.b. Chgo.	11.90	
Pure refined, granulated nitrate of soda	5.65	
Pure refined powdered nitrate of soda	8.65	
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ion.	30.60	
Rock salt, ton in 100-lb. bags, f.o.b. whse, Chgo.	28.00	
Sugar—		
Raw, 96 basis, f.o.b. N.Y.	6.50	
Refined standard cane		
gran. basis (Chgo.)	8.70	
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve		
La., less 2%	8.85	
Dextrose, (less 10c):		
Cerelose, regular	7.32	
Ex-warehouse, Chicago	7.67	

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

September 24, 1957

WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	41n
Choice, 500/600	38½ @ 39
Choice, 600/700	38½ @ 39
Choice, 700/800	39
Good, 500/600	35n
Good, 600/700	35
Bull	28½
Commercial cow	28
Canner-cutter cow	26½

PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	48n
Trimmed loins	
50/70 lbs. (1cl)	76 @ 94
Square chuck	
50/70 lbs. (1cl)	34n
Arm chuck, 80/110	32½n
Ribs, 25/35 (1cl)	56 @ 58
Briskets (1cl)	27 @ 28
Navel, No. 1	19½
Flanks, rough No. 1	19½

Choice:	
Hindqtrs., 5/800	46½
Foreqtrs., 5/800	32
Rounds, all wts.	47
Tl. loins, 50/70 (1cl)	63 @ 73
Sq. chuck, 70/90	34
Arm chuck, 80/110	72½
Briskets (1cl)	27 @ 28
Ribs, 25/35 (1cl)	52 @ 54
Navel, No. 1	19½
Flanks, rough No. 1	19½
Good (all wts.):	
Rounds	44 @ 46
Sq. cut chuck	33 @ 34
Briskets	22 @ 25
Ribs	46 @ 48
Loins	58 @ 61

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
806/61	Cow, 3/dn.	58
736/78	Cow, 3/4	73 @ 75
836/85	Cow, 4/5	78 @ 82
856/100	Cow, 5/up	85 @ 90
856/100	Bull, 5/up	85 @ 90

BEEF HAM SETS

Insides, 12/up	45
Outsides, 8/up	41½
Knuckles, 7½/up	45

CARCASS MUTTON

Choice, 70/down	17 @ 18
Good, 70/down	16 @ 17

n—nominal, b—bid, a—asked.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	24n
Tongues, No. 2, 100's	19½n
Hearts, regular, 100's	24n
Livers, regular, 35/50's	15
Livers, selected, 35/50's	22n
Lips, scalded, 100's	15
Lips, unsalted, 100's	13a
Tripe, scalded, 100's	8½
Tripe, cooked, 100's	9
Melts, 100's	7½
Lungs, 100's	7½
Edders, 100's	5

FANCY MEATS

(1cl prices)

Beef tongues, corned	31
Veal breads,	
under 12 oz.	72
12 oz. up	93
Calf tongues, 1-lb./dn.	18½
Oxtails, fresh, select	14

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	
meat, barrels	36
Bull meat, boneless,	
barrels	39
Beef trimmings,	
75/85%, barrels	29½ @ 30
Beef trimmings,	
85/95%, barrels	34
Boneless chucks,	
barrels	36½ @ 37
Beef cheek meat,	
trimmed, barrels	28n
Shank meat, bbls.	37½ @ 38
Beef head meat, bbls.	23n
Veal trimmings,	
boneless, barrels	35

VEAL—SKIN OFF

(1cl carcass prices, cwt.)

Prime, 90/120	\$42.00 @ 43.00
Prime, 120/150	42.00 @ 43.00
Choice, 90/120	38.00 @ 39.00
Choice, 120/150	38.00 @ 39.00
Good, 90/150	35.00 @ 36.00
Stand., 90/190	30.00 @ 31.00
Utility, 90/190	28.00 @ 29.00
Cull, 60/125	26.00 @ 27.00

CARCASS LAMB

(1cl prices, lb.)

Prime, 30/45	49 @ 50
Prime, 45/55	48 @ 49
Prime, 55/65	None qtd.
Choice, 35/45	47 @ 48
Choice, 45/55	47 @ 48
Choice, 55/65	46 @ 47
Good, all wts.	43 @ 44

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcasses):	Sept. 24	Sept. 24	Sept. 24
STEER:			
Choice:			
500-600 lbs.	\$38.50 @ 40.00	\$40.00 @ 41.00	\$39.00 @ 40.00
600-700 lbs.	38.00 @ 39.00	38.50 @ 40.00	38.50 @ 40.00
Good:			
500-600 lbs.	35.50 @ 38.00	38.00 @ 39.00	37.50 @ 38.50
600-700 lbs.	34.00 @ 37.00	37.00 @ 38.00	37.00 @ 38.00
Standard:			
350-600 lbs.	34.00 @ 36.00	34.00 @ 37.00	33.00 @ 37.00
COW:			
Standard, all wts.	None quoted	31.00 @ 33.00	None quoted
Commercial, all wts.	29.00 @ 31.00	30.00 @ 32.00	30.00 @ 34.00
Utility, all wts.	28.00 @ 30.00	29.00 @ 30.00	29.00 @ 32.00
Canner-cutter	None quoted	27.00 @ 29.00	28.00 @ 31.00
Bull, util. & com'l	32.00 @ 35.00	35.00 @ 37.00	34.00 @ 35.50
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	42.00 @ 45.00	41.00 @ 43.00	39.00 @ 42.00
Good:			
200 lbs. down	39.00 @ 42.00	39.00 @ 41.00	36.00 @ 40.00
LAMB (Carcasses):			
Prime:			
45-55 lbs.	44.00 @ 46.00	41.50 @ 45.00	41.00 @ 44.00
55-65 lbs.	42.00 @ 44.00	41.50 @ 43.00	40.00 @ 43.00
Choice:			
45-55 lbs.	44.00 @ 46.00	41.50 @ 45.00	41.00 @ 44.00
55-65 lbs.	42.00 @ 44.00	41.50 @ 43.00	39.00 @ 42.00
Good, all wts.	40.00 @ 43.00	38.00 @ 42.00	37.00 @ 41.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	18.00 @ 20.00
Good, 70 lbs./down	20.00 @ 22.00	17.00 @ 19.00	18.00 @ 20.00

NEW YORK

September 24, 1957

WHOLESALE FRESH MEATS

BEEF CUTS

(1cl prices)

Steer:	
Prime, carc., 6/700	\$44.50 @ 45.50
Prime, carc., 7/800	43.50 @ 44.00
Choice, carc., 6/700	42.50 @ 43.50
Choice, carc., 7/800	42.00 @ 42.50
Good, carc., 6/700	39.00 @ 39.50
Good, carc., 7/800	38.50 @ 39.00
Hinds., pr., 6/700	53.00 @ 55.00
Hinds., pr., 7/800	52.00 @ 54.00
Hinds., ch., 6/700	49.00 @ 53.00
Hinds., ch., 7/800	48.00 @ 51.00
Hinds., gd., 6/700	45.00 @ 47.00
Hinds., gd., 7/800	44.00 @ 46.00

BEEF CUTS

(1cl prices, lb.)

Prime steer:	
Hindqtrs., 600/700	53 @ 57
Hindqtrs., 700/800	53 @ 56
Hindqtrs., 800/900	52 @ 54
Rounds, flank off	48 @ 50
Rounds, diamond bone,	
flank off	49 @ 51
Short loins, untrim.	67 @ 78
Short loins, trim.	87 @ 1.00
Flanks (7 bone cut)	18½ @ 19½
Ribs, (7 bone cut)	56 @ 62
Arm chucks	37 @ 40
Briskets	31 @ 33
Plates	21 @ 21½

Choice steer:	
Hindqtrs., 600/700	49 @ 54
Hindqtrs., 700/800	48 @ 52
Hindqtrs., 800/900	48 @ 49
Rounds, flank off	47 @ 49
Rounds, diamond bone,	
flank off	48 @ 50
Short loins, untrim.	62 @ 68
Short loins, trim.	82 @ 88
Flanks (7 bone cut)	18½ @ 19
Ribs (7 bone cut)	53 @ 57
Arm chucks	34½ @ 38
Briskets	30 @ 32
Plates	20 @ 21

FANCY MEATS

(1cl prices)

Veal breads, 6/12 oz.	84
12 oz. up	1.04
Beef livers, selected	29
Beef kidneys	16
Oxtails, ¾ lb. frozen	11

LAMB

(1cl carcass prices, cwt.)

City	
Prime, 30/40	\$49.00 @ 53.00
Prime, 40/45	48.00 @ 54.00
Prime, 45/55	48.00 @ 52.00
Prime, 55/65	47.00 @ 49.00
Choice, 30/40	48.00 @ 52.00
Choice, 40/45	48.00 @ 53.00
Choice, 45/55	47.00 @ 51.00
Choice, 55/65	46.00 @ 48.00
Good, 30/40	44.00 @ 47.00
Good, 40/45	45.00 @ 48.00
Good, 45/55	44.00 @ 46.00

Western

Prime, 45/50	48.00 @ 50.00
Prime, 45/55	47.00 @ 50.00
Prime, 55/65	46.00 @ 48.00
Choice, 45/50	46.00 @ 49.00
Choice, 45/55	45.00 @ 48.00
Choice, 55/65	45.00 @ 47.00
Good, 45/50	44.00 @ 46.00
Good, 45/55	42.00 @ 44.00

VEAL—SKIN OFF

(1cl carcass prices) Western

Prime, 90/120	\$45.00 @ 49.00
Choice, 90/120	38.00 @ 43.00
Good, 50/90	35.00 @ 38.00
Good, 90/120	36.00 @ 37.00
Stand., 50/90	29.00 @ 30.00
Stand., 90/120	30.00 @ 31.00
Calf, 200/dn., ch.	30.00 @ 32.00
Calf, 200/dn., gd.	28.00 @ 31.00
Calf, 200/dn., std.	26.00 @ 28.00

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Sept. 21, 1957, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Sept. 21	9,807
Week previous	10,420

COW:	
Week ended Sept. 21	797
Week previous	929

BULL:	
Week ended Sept. 21	377
Week previous	479

VEAL:	
Week ended Sept. 21	10,614
Week previous	10,935

LAMB:	
Week ended Sept. 21	27,967
Week previous	46,282

MUTTON:	
Week ended Sept. 21	4,050
Week previous	480

HOG AND PIG:	
Week ended Sept. 21	10,082
Week previous	10,078

PORK CUTS:	
Week ended Sept. 21	647,890
Week previous	488,357

BEEF CUTS:	
Week ended Sept. 21	280,071
Week previous	237,540

VEAL AND CALF CUTS:	
Week ended Sept. 21	3,041
Week previous	3,000

LAMB AND MUTTON:	
Week ended Sept. 21	760
Week previous	760

BEEF CURED:	
Week ended Sept. 21	13,321
Week previous	2,061

PORK CURED AND SMOKED:	
Week ended Sept. 21	216,613
Week previous	205,777

COUNTRY DRESSED MEAT

VEAL:	
Week ended Sept. 21	7,876
Week previous	8,463

HOGS:	
Week ended Sept. 21	12
Week previous	2

LAMB:	
Week ended Sept. 21	10
Week previous	49

LOCAL SLAUGHTER

CATTLE:	
Week ended Sept. 21	15,802
Week previous	15,890

CALVES:	
Week ended Sept. 21	13,887
Week previous	14,541

HOGS:	
Week ended Sept. 21	55,977
Week previous	56,737

SHEEP:	
Week ended Sept. 21	42,086
Week previous	43,500

PHILA. FRESH MEATS

September 24, 1957

WESTERN DRESSED

STEER CARCASSES: (Cwt.)	
Choice, 500/800	\$41.50 @ 43.50
Choice, 800/900	41.00 @ 43.00
Good, 500/800	37.00 @ 39.50
Hinds., choice	50.50 @ 53.00
Hinds., good	46.00 @ 49.00
Rounds, choice	49.00 @ 51.00
Rounds, good	46.00 @ 48.00

COW CARCASSES:	
Com'l, all wts.	31.50 @ 33.50
Utility, all wts.	29.00 @ 31.00

VEAL (SKIN OFF):	
Choice, 90/120	40.00 @ 43.00
Choice, 120/150	40.00 @ 43.00
Good, 50/90	35.00 @ 37.00
Good, 90/120	36.00 @ 38.00
Good, 120/150	37.00 @ 39.00

LAMB:	
Ch. & pr., 30/45	47.00 @ 49.00
Ch. & pr., 45/55	46.00 @ 48.00
Good, all wts.	44.00 @ 47.00

LOCALLY DRESSED

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Cariot basis, Chicago price zone, Sept. 25, 1957)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
41	10/12	41	24 1/2	28n	6/8	28n	28n
38	12/14	38	24 1/2	28	8/10	28	28
38	14/16	38	24 1/2	28 1/2	10/12	28 1/2	28 1/2
42	16/18	42	24 1/2	28 1/2	12/14	28 1/2	28 1/2
42	18/20	42	24 1/2	28	14/16	28	28
40	20/22	40	24 1/2	28	16/18	28	28
39	22/24	39	24 1/2	28	18/20	28	28
38	24/26	38	24 1/2	Gr. Amn.		D.S. Clear	
37 1/2	25/30	37 1/2	24 1/2	28n	18/20	33 1/2 n	
36@36 1/2	25/up, 2's in.	36@36 1/2	24 1/2	28	20/25	33 1/2	
PICNICS				27 1/2	25/30	33 1/2	
Fresh or F.F.A.		Frozen		27	30/35	33 1/2	
24 1/2	4/6	24 1/2	24 1/2	25 1/2	35/40	31	
23 1/2	6/8	23 1/2	23 1/2	23 1/2	40/50	27 1/2	
24n	8/10	24n	23n	FRESH PORK CUTS			
24n	10/12	24n	23n	Job Lot		Car Lot	
24n	12/14	24n	23n	43@44..	Loins, 12/dn.	43	
23@24..	8/up, 2's in.	23n	23n	43@44..	Loins, 12/16	43n	
FAT BACKS				43@44..	Loins, 16/20	42 1/2@43	
Fresh or Frozen		Cured		42@43..	Loins, 20/up	40@41 1/2	
10 1/2 n	6/8	11 1/2 n	11 1/2 n	35@36..	Butts, 4/8	33	
11n	8/10	12	12	33..	Butts, 5/12	32 1/2 n	
13 1/2 n	10/12	14 1/2 n	14 1/2 n	33..	Butts, 8/up	32 1/2 n	
15 1/2 n	12/14	16 1/2	16 1/2	42 1/2	Ribs, 3/dn.	41 1/2 a	
16n	14/16	17	17	34@35..	Ribs, 3/5	34	
16 1/2 n	16/18	17 1/2	17 1/2	26..	Ribs, 5/up	26b	
16 1/2 n	18/20	17 1/2	17 1/2	OTHER CELLAR CUTS			
16 1/2 n	20/25	17 1/2	17 1/2	Fresh or Frozen		Cured	
a—nominal, b—bid, a—asked.				19 1/2 a	Square Jowls	unq.	
				15..	Jowl Butts, Loose	unq.	
				16n..	Jowl Butts, Boxed	unq.	

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, SEPT. 20, 1957

Open	High	Low	Close
Oct. 12.00	12.00	11.80	11.85b
Nov. 12.25	12.25	11.92	12.02
Dec. 12.70	12.72	12.50	12.55b
Jan. 12.65	12.65	12.45	12.60
Mar. 12.55	12.57	12.55	12.57a

Sales: 8,280,000 lbs.
Open interest at close Thurs., Sept. 19: Oct. 410, Nov. 214, Dec. 381, and Jan. 81 lots.

MONDAY, SEPT. 23, 1957

Oct.	11.85	11.87	11.70	11.75
Nov.	12.07	12.10	11.87	11.82
Dec.	12.55	12.55	12.40	12.42
Jan.	12.50	12.60	12.40	12.50
Mar.	12.60	12.60	12.45	12.45a

Sales: 10,200,000 lbs.
Open interest at close Fri., Sept. 20: Oct. 306, Nov. 210, Dec. 404, Jan. 81, Mar. five lots.

TUESDAY, SEPT. 24, 1957

TUESDAY, SEPT. 24, 1957				
Oct.	11.67	11.67	11.32	11.32
	-65			
Nov.	11.92	11.92	11.57	11.57
	-90			
Dec.	12.35	12.35	12.10	12.12

Sales: 11,000,000 lbs.
Open interest at close Mon., Sept. 23: Oct. 374, Nov. 212, Dec. 400, Jan. 75, and Mar. 20 lots.

WEDNESDAY, SEPT. 25, 1957

Jan. 19, and Mar. 20 lots.				
WEDNESDAY, SEPT. 25, 1957				
Oct.	11.27	11.35	11.20	11.22
				-20
Nov.	11.50	11.60	11.47	11.47
Dec.	12.05	12.15	12.00	12.00

Sales: 9,280,000 lbs.
Open interest at close Tues., Sept. 24: Oct. 327, Nov. 223, Dec. 374, Jan. 80, and Mar. 20 lots.

THURSDAY, SEPT. 26, 1957

Jan. 80, and Mar. 20 lots.				
THURSDAY, SEPT. 26, 1957				
Oct.	11.25	11.40	11.25	11.32
				-30
Nov.	11.55	11.62	11.55	11.55

Sales: 8,000,000 lbs.
Open interest at close Wed., Sept. 25: Oct. 287, Nov. 222, Dec. 358, Jan. 86, and Mar. 46 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

September 24, 1957

		(cwt, lb.)	
Hams, skinned, 10/12	42		
Hams, skinned, 12/16	40		
Hams, skinned, 14/18	39		
Picnics, 4/8 lbs.	25 1/2@28		
Picnics, 6/8 lbs.	24 1/2@25		
Pork loins, boneless	67		
Shoulders, 16/dn., loose	28 1/2		
(Job lots, lb.)			
Pork livers	15		
Tenderloins, fresh, 10's	73 @74		
Neck bones, bbls.	13		
Ears, 30's	11		
Feet, s.c. bbls.	7 @ 8		

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trimmings,	
40% lean, barrels	24
Pork trimmings,	
50% lean, barrels	26 1/2
Pork trimmings,	
80% lean, barrels	36
Pork trimmings,	
95% lean, barrels	45
Pork head meat	32
Pork cheek meat	
trimmings, barrels	36

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$15.50
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago	15.00
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago	16.50
Leaf, kettle rendered, tierces,	
f.o.b. Chicago	16.50
Lard flakes	17.25
Neutral tierces, f.o.b. Chicago	17.00
Standard shortening,	
N. & S. (del.)	21.75
Hydro shortening, N. & S.	22.25

WEEK'S LARD PRICES

P.S. or	P.S. or	Ref. in
Dry	Dry	50-lb.
Rend. Cash	Rend. Cash	tins
(Bd. Trade)	(Open)	(Open)
Mkt.	Mkt.	Mkt.
Sept. 20..11.75a	12.00	14.25a
Sept. 23..11.75a	11.50	14.00n
Sept. 24..11.32 1/2 n	11 1/2@11 1/4	14.00n
Sept. 25..11.50n	11.22 1/2 n	14.00n
Sept. 26..11.30n	11.50	14.00n

HEAVY HOG MARGINS IMPROVE; OTHERS DIP

(Chicago costs, credits and realizations for Monday and Tuesday)

Popularity of cuts from heavy hogs and the resulting stable market for such cuts helped bring about stronger cut-out margins on heavy hogs. Lower live costs also contributed to the improved values on heavies. Meanwhile, margins on the two lighter classes fell back under sharp price markdowns on smaller cuts.

		—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
		Value	per cwt.	Value	per cwt.	Value	per cwt.
		yield	live	yield	live	yield	live
Lean cuts	\$11.64	\$16.90	\$11.42	\$16.15	\$12.09	\$17.66	\$17.66
Fat cuts, lard	5.45	7.87	5.85	8.32	6.38	8.87	8.87
Ribs, trimmings, etc.	2.36	3.41	2.14	3.06	1.99	2.82	2.82
Cost of hogs	\$17.81		\$18.31		\$18.35		\$18.35
Condemnation loss	.09		.09		.09		.09
Handling, overhead	2.00		1.75		1.55		1.55
TOTAL COST	19.90	28.84	20.15	28.58	19.99	28.11	28.11
TOTAL VALUE	19.45	28.18	19.41	27.53	20.47	28.34	28.34
Cutting margin	—\$.45	—\$.66	—\$.74	—\$1.05	—\$.49	—\$.99	—\$.99
Margin last week	+.21	+.30	+.43	+.62	+.36	+.42	+.42

PACIFIC COAST WHOLESALE PORK PRICES

		Los Angeles	San Francisco	No. Portland
		Sept. 24	Sept. 24	Sept. 24
FRESH PORK (Carcass): (Packer style)				
80-120 lbs., U.S. No. 1-3, None quoted			\$36.00@39.00	(Shipper style)
120-170 lbs., U.S. No. 1-3, \$36.00@38.00			35.00@38.00	None quoted
FRESH PORK CUTS, No. 1:				
LOINS:				
8-10 lbs.	49.00@54.00		54.00@58.00	49.00@53.00
10-12 lbs.	49.00@54.00		56.00@58.00	50.00@53.00
12-16 lbs.	49.00@54.00		54.00@58.00	52.00@54.00
PICNICS:				
4-8 lbs.	33.00@39.00		34.00@38.00	37.00@41.00
HAMS:				
12-16 lbs.	47.00@53.00		54.00@58.00	50.00@53.00
16-18 lbs.	46.00@51.00		52.00@56.00	51.00@53.00
BACON "Dry" Cure, No. 1:				
6-8 lbs.	57.00@67.00		68.00@72.00	58.00@61.00
8-10 lbs.	56.00@62.00		68.00@70.00	56.00@59.00
10-12 lbs.	53.00@60.00		64.00@68.00	55.00@57.00
LARD, Refined:				
1-lb. cartons	18.50@21.00		22.00@24.00	18.00@21.00
50-lb. cartons & can.	17.00@20.50		20.00@22.00	None quoted
Tierces	16.00@20.00		20.00@22.00	16.00@20.00

N. Y. FRESH PORK CUTS

September 24, 1957

		City
		Box lots, cwt.
Pork loins, 8/12	\$47.00@50.00	
Pork loins, 12/16	46.00@49.00	
Hams, sknd., 10/14	40.00@43.00	
Boston butts, 4/8	37.00@40.00	
Regular picnics, 4/8	29.00@34.00	
Spareribs, 3/down	49.00@53.00	
(L.C. prices, cwt.)		
Pork loins, 8/12	46.00@51.00	
Pork loins, 12/16	45.00@50.00	
Hams, sknd., 10/14	39.00@42.00	
Boston butts, 4/8	35.00@39.00	
Picnics, 4/8	35.00@39.00	
Spareribs, 3/down	46.00@52.00	

N. Y. DRESSED HOGS

(L.C. prices)

		(Heads on, leaf fat in)
50 to 75 lbs.	\$30.00@33.00	
75 to 100 lbs.	30.00@33.00	
100 to 125 lbs.	30.00@33.00	
125 to 150 lbs.	30.00@33.00	

CHGO. WHOLESALE SMOKED MEATS

September 24, 1957

Hams, skinned, 14/16 lbs., (Av.)	46
wrapped	46
Hams, skinned, 16/18 lbs.,	47
ready-to-eat, wrapped	47
Hams, skinned, 16/18 lbs.,	51
wrapped	51
Hams, skinned, 16/18 lbs.,	52
ready-to-eat, wrapped	52
Bacon, fancy trimmed, brisket	47
off, 8/10 lbs., wrapped	47
Bacon, fancy, sq. cut, seedless,	46
12/14 lbs., wrapped	46
Bacon, No. 1 sliced 1-lb. heat	61
seal self-service pkg.	61

PHILA. FRESH PORK

September 24, 1957

		Western Dressed
		(Lb.)
Reg. loins, 8/12	46	@48
Reg. loins, 12/16	47	@49
Butts, Boston, 4/8	37	@38
Spareribs, 3/down	45	@47
LOCALLY DRESSED		
Pork loins, 8/12	49	@54
Pork loins, 12/16	49	@54
Bellies, 10/12	41	@45
Spareribs, 3/down	48	@51
Skinned hams, 10/12	44	@46
Skinned hams, 12/14	44	@46
Picnics, 4/8	31	@33
Butts, Boston, 4/8	39	@42

HOG-CORN RATIOS

The

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, September 25, 1957

BLOOD

Unground, per unit of ammonia, bulk ... 6.00m

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test 6.00@6.25m
Med. test 6.00m
High test 6.00m

PACKINGHOUSE FEEDS

Car lots, ton
50% meat, bone scraps, bagged \$ 77.50@ 82.50
50% meat, bone scraps, bulk ... 75.00@ 80.00
60% digester tankage, bagged... 80.00@ 87.50
60% digester tankage, bulk ... 77.50@ 82.50
80% blood meal, bagged 100.00@120.00
Steam bone meal, bagged 85.00
(specially prepared) 70.00
60% steam bone meal, bagged..

FERTILIZER MATERIALS

Feather tankage, ground
per unit ammonia *4.50
Hoof meal, per unit ammonia 5.25@5.50

DRY RENDERED TANKAGE

Low test, per unit prot. 1.35m
Med. test, per unit prot. 1.30m
High test, per unit prot. 1.25m

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 40.00
Cattle jaws, feet (non-gelatine), ton, 20.00@25.00
Trim bone, ton 22.50@27.50
Pigskins (gelatine), cwt. 6.75@ 7.25
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coil dried, per ton *55.00@65.00
Summer coil dried, per ton *30.00@35.00
Cattle switches, per piece 3½@4¼
Winter processed (Nov.-March)
gray, lb. 15
Summer processed (April-Oct.)
gray, lb. 9

*Delivered. n—nominal, a—asked.

TALLOW and GREASES

Wednesday, September 25, 1957

A firm to strong undertone was evident in the inedible tallow and grease market late last week. Buyers were seeking material at steady to fractionally higher quotations, with offerings hard to uncover, especially in the Midwest. Eastern inquiry was very little changed on most items. Choice white grease, all hog, was bid at 9½@9¼c, delivered New York, and bleachable fancy tallow at 8½@8¼c, same delivery point. Prime tallow was bid at 8c, special tallow and B-white grease at 7¼c, and yellow grease at 7½@7¼c, all c.a.f. Chicago.

Some indications were in the market that 8½c, c.a.f. East could be done on hard body bleachable fancy tallow. Yellow grease was bid at 7½@8c, c.a.f. Avondale, La., and 8@8¾c, c.a.f. New York, product considered. Choice white grease, all hog, was bid at 8½@8¼c, c.a.f. Avondale. Bleachable fancy tallow was bid at 8½c, same destination. Edible tallow was bid at 11¼c, Chicago,

but was held at ¼c higher. The same material was available at 11c, f.o.b. River points.

Medium and lower grades of product were in good call on Monday of the new week, and offerings continued to be scarce. The market on edible tallow still displayed softness, with material available at 10¼c, f.o.b. River, (some movement was reported that basis), and additional tanks were offered at 11¼c, Chicago, or Chicago basis. The eastern situation was very much unchanged as to bids and offers.

A few tanks of special tallow traded on Tuesday at 7¼c, c.a.f. Chicago. Yellow grease was bid at 8c, c.a.f. Avondale, and No. 2 tallow at 7½c, same delivery point. Bleachable fancy tallow was bid at 8¼c, c.a.f. New York, on regular production material, and at 8½c, on hard body material. Choice white grease, all hog, was bid at 9½c, delivered East, with indications of 9¼c in the market. Some offerings reported at 9½c. Edible tallow traded at 10¼c, f.o.b. River, and reports were that product was also available at 11¼c, Chicago, for prompt shipment.

At midweek, edible tallow was bid

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OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

at 11¼c, Chicago, for quick shipment. The same product was offered at 10½c, f.o.b. River. Inedible tallow was not as brisk in the Midwest area; however, steady price quotations were still reported.

Eastern buyers of choice white grease, all hog, lowered their ideas to 9¼@9½c, c.a.f. East, but product was still held at 9½c. Bleachable fancy tallow was bid at 8½@8¾c, also c.a.f. New York. Hard body material was still indicated at around 8½c. It was reported that choice white grease, all hog, sold later at 9½c, c.a.f. New York, for quick shipment. Yellow grease was bid at 8@8½c, c.a.f. East, and product considered. Special tallow was bid at 8½c, c.a.f. Avondale.

TALLOW: Wednesday's quotations: edible tallow, 10½c, f.o.b. River, and 11¼c, Chicago basis; original fancy tallow, 8½c; bleachable fancy tallow, 8¼c; prime tallow, 8c; special tallow, 7¼c; No. 1 tallow, 7½c; and No. 2 tallow, 7c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 8½@8¾c; B-white grease, 7¼c; yellow grease, 7½@7¾c; house grease, 7c, and brown grease 6½c. Choice white grease, all hog, was quoted at 9½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Sept. 25, 1957
Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.10@1.15 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, SEPT. 20, 1957					
	Open	High	Low	Close	Prev. close
Oct.	14.70b	14.73	14.73	14.75b	14.72
Dec.	14.73b	14.75	14.70	14.75	14.75b
Jan.	14.73b	14.75n	14.75n
Mar.	14.81b	14.88	14.83	14.87	14.86b
May	14.93	14.93	14.87	14.90b	14.91b
July	14.85b	14.86b	14.86b
Sept.	14.90b	14.80	14.80	14.80	14.65b

Sales: 62 lots.

MONDAY, SEPT. 23, 1957					
	Open	High	Low	Close	Prev. close
Oct.	14.70b	14.80	14.78	14.72b	14.75b
Dec.	14.73b	14.78	14.71	14.70b	14.75
Jan.	14.73b	14.70n	14.75n
Mar.	14.84b	14.88	14.82	14.82	14.87
May	14.95	14.95	14.90	14.85b	14.90b
July	14.87b	14.79b	14.86b
Sept.	14.75b	14.67b	14.80

Sales: 49 lots.

TUESDAY, SEPT. 24, 1957					
	Open	High	Low	Close	Prev. close
Oct.	14.65b	14.72	14.54	14.60	14.72b
Dec.	14.70	14.70	14.53	14.60	14.70b
Jan.	14.70n	14.60n	14.70n
Mar.	14.81	14.81	14.66	14.74	14.82
May	14.85	14.85	14.70	14.76	14.85b
July	14.75b	14.74b	14.79b
Sept.	14.70b	14.55b	14.67b

Sales: 218 lots.

WEDNESDAY, SEPT. 25, 1957					
	Open	High	Low	Close	Prev. close
Oct.	14.56b	14.50	14.43	14.43	14.60
Dec.	14.53b	14.54	14.42	14.43b	14.60
Jan.	14.53n	14.43	14.60n
Mar.	14.67b	14.63	14.54	14.53b	14.74
May	14.68b	14.63	14.56	14.56b	14.76
July	14.65b	14.58	14.54	14.54b	14.74b
Sept.	14.55b	14.36b	14.55b

Sales: 218 lots.

HIDES AND SKINS

Prices generally lower in the big packer hide market—Small packer and country hides followed pattern set in big packer trade—Calf and kip-skins steady on light supply—Supplies limited in sheepskins, with most prices quoted on a nominal basis.

CHICAGO

PACKER HIDES: Prices tumbled during Tuesday's trade after a period of weakness in the market. Light native steers sold at 15c for Rivers and 15½c for St. Louis-Chicago product. Heavy native steers sold at 11½c for Rivers and 12c for Chicagos. Ex-lights sold at 19@19½c. Light native cows followed the downward pattern, with 14½c paid for St. Pauls, 16c for Chicagos, and 16½c for Rivers. Branded cows sold at 11@12c, with Southwestern product at the outside price. Heavy native cows sold at 12c. Butt-branded steers attracted buyers at the ½c lower price of 9½c, with Colorados quoted at 9c nominal. Heavy Texas steers were quoted at 9½c, light Texas at 12c, and ex-light Texas at 15½c, all nominal. Native bulls declined to 7½@8½c nominal, and branded bulls to 6½@7½c, nominal.

SMALL PACKER AND COUNTRY HIDES: In a market of weakened prices for big packer hides, prices for small packer and country selections showed softening. The 60-lb. average were quoted nominally at 9c, and the 50-lb. at 11½c, nominal. Calfskins, all weights, continued steady at 27@29c nominal, and kip-skins, all weights, steady at 23@24c nominal.

CALFSKINS AND KIPSKINS:

VEGETABLE OILS

Wednesday, September 25, 1957	
Crude cottonseed oil, f.o.b.	12½
Valley	12½a
Southeast	12½a
Texas	12½
Corn oil in tanks, f.o.b. mills	12½n
Soybean oil, f.o.b. Decatur	11 @ 11½n
Peanut oil, f.o.b. mills	13½b
Coconut oil, f.o.b. Pacific Coast	13a
Cottonseed foots:	
Midwest and West Coast	2½
East	2½

OLEOMARGARINE

Wednesday, September 25, 1957	
White, dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	26
Milk churned pastry (30-lb. cartons)	26
Water churned pastry (30-lb. cartons)	25
Bakers, drums, ton lots	21½

OLEO OILS

Wednesday, September 25, 1957	
Prime oleo stearine (slack barrels)	14
Extra oleo (drums)	19
Prime oleo oil (drums)	18½

n—nominal, a—asked, b—bid, pd—paid.

Northern calfskins remained steady at levels of late August, being quoted nominally at 45c for the 10/15-lb. stock and 40c, nominal for 10/down's. Kipskins, however, dropped in price last Thursday to 31½c nominal for the 15/25's and to 29½c for the 25/30's.

SHEEPSKINS: In a quiet but firm market, with not much product available, No. 1 Shearlings were quoted at 2.00@3.00, nominal, No. 2's at 1.75@2.00 nominal, and No. 3's at 80@1.00, nominal. Fall clips were quoted at 2.50@3.50 nominal, and full wool dry pelts at 27@30c, nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday Sept. 25, 1957	Cor. date 1956
Lgt. native steers	15	@ 15½n	16 @ 16½n
Hvy. nat. steers	11½	@ 12n	14½ @ 15n
Ex. lgt. nat. steers	19	@ 19½n	20n
Butt-brand, steers	9½	n	12n
Colorado steers	9n		11n
Hvy. Texas steers	9½	n	12n
Light Texas steers	12n		13½n
Ex. lgt. Texas steers	15½	n	17n
Heavy native cows	12n		14½n
Light nat. cows	14½	@ 17n	16 @ 17½
Branded cows	11	@ 12n	12½ @ 13n
Native bulls	7½	@ 8½n	9½ @ 10½n
Branded bulls	6½	@ 7½n	8½ @ 9½n
Calfskins:			
Northern, 10/15	45n		50n
10 lbs./down	40n		42½n
Kips, Northern native,			
15/25 lbs.	31½n		33n
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	9n		10½ @ 11a
50 lbs.	11½n		14n
SMALL Packer SKINS			
Calfskins, all wts.	27	@ 29n	35 @ 36n
Kipskins, all wts.	23	@ 24n	25 @ 26n
SHEEPSKINS			
Packer shearlings:			
No. 1	2.00@3.00n		2.50@ 3.00
Dry Pelts	27 @ 30n		25
Horsehides, untrim.	8.00@8.25n		9.50@10.00n
Horsehides, trim.	7.25@7.50n	

N. Y. HIDE FUTURES

FRIDAY, SEPT. 20, 1957				
	Open	High	Low	Close
Oct.	13.74	13.74	13.48	13.50b-55n
Jan.	12.80-81	12.85	12.76	12.85b-90n
Apr.	12.50b	12.65	12.62	12.65b-75n
July	12.80b	12.90	12.90	12.80b-10n
Oct.	12.85b	13.10b-25n
Jan.	13.15n

Sales: 64 lots.

MONDAY, SEPT. 23, 1957				
	Open	High	Low	Close
Oct.	13.35b	13.35	13.10	13.05b-15n
Jan.	12.70b	12.65	12.42	12.46
Apr.	12.45b	12.40	12.40	12.30b-40n
July	12.31-54	12.85	12.75	12.60b-75n
Oct.	12.94b	12.75b-90n
Jan.	12.80n

Sales: 53 lots.

TUESDAY, SEPT. 24, 1957				
	Open	High	Low	Close
Oct.	13.00b	13.28	13.08	13.28
Jan.	12.50b	12.55	12.54	12.57b-60n
Apr.	12.40b	12.47	12.40	12.42b-40n
July	12.68	12.68	12.65	12.62b-90n
Oct.	12.83b	12.77b-90n
Jan.	12.82n

Sales: 20 lots.

WEDNESDAY, SEPT. 25, 1957				
	Open	High	Low	Close
Oct.	13.25b	13.40	13.32	13.35b-40n
Jan.	12.55b	12.65	12.40	12.40
Apr.	12.35b	12.20b-20n
July	12.60b	12.55	12.55	12.32b-45n
Oct.	12.70b	12.50b-60n
Jan.	12.55n

Sales: 25 lots.

THURSDAY, SEPT. 26, 1957				
	Open	High	Low	Close
Oct.	13.25b	13.30	13.25	13.20b-30n
Jan.	12.36b	12.95	12.35	12.25b-90n
Apr.	12.15b	12.15	12.15	12.10b-30n
July	12.41-40	12.41	12.35	12.25b-25n
Oct.	12.50b	12.50	12.50	12.35b-50n
Jan.	12.50b	12.40n

Sales: 17 lots.

LIVESTOCK MARKETS...Weekly Review

Expect 4% Increase in Corn Belt Fall Sow Farrowings

The number of sows farrowed and to farrow in the fall of 1957 (June through November) in ten Corn Belt states is expected to be 4 per cent larger than in 1956 according to the Crop Reporting Board. The number was estimated at 3,841,000 head for the ten states (Ohio, Indiana, Illinois, Wisconsin, Minnesota, Iowa, Missouri, South Dakota, Nebraska and Kansas). The number last year was 3,689,000 sows.

Farrowings in all of the states this fall will increase over a year earlier, ranging from 1 per cent in Missouri to 12 per cent in South Dakota. An increase of 9 per cent is indicated in Nebraska, 7 per cent in Wisconsin, 5 per cent in Illinois, 4 per cent each in Indiana, Iowa and Kansas, and 3 per cent in both Ohio and Minnesota.

The September 1 survey indicated an increase of 1 per cent or 36,000 head from the farrowing intentions reported as of June 1, 1957. The ten states included in the report accounted for 72 per cent of the United States fall pig crop in 1956. This is the first report for Nebraska.

Sows farrowed in the ten states during June, July and August totaled 1,997,000 head, 4 per cent more than for the same period a year earlier. Excluding Nebraska, this is practically the same number farrowed for the nine states as was indicated for the period in June. Farrowings for the ten states represent 52 per cent of the estimated June-November total—the same percentage as a year earlier.

Reported breeding intentions indicated 1,733,000 sows to farrow during the 1958 winter quarter (December 1957 through February 1958). This would be an increase of 7 per cent or 108,000 head from the 1,625,000 that farrowed during the same period a year earlier. All states show increases ranging from 2 per cent in Ohio to 35 per cent in South Dakota.

The number of all hogs and pigs on farms September 1, 1957, in the nine states totaled 45,301,000 head, 1 per cent more than the 44,801,000 head a year earlier, but 10 per cent less than the 50,502,000 head on farms on September 1, 1955. All states except Ohio, Indiana, and Missouri showed more hogs on farms this September than were reported on September 1 of last year.

SOWS FARROWING BY QUARTERS, SELECTED CORN BELT STATES

State	June through November				December 1957 through February 1958			
	Average 1946-55 1,000 head	1956 1,000 head	1957 ² 1,000 head	as % of 1956 ¹ Per cent	Average 1946-55 1,000 head	1956 1,000 head	1957 1,000 head	1958 ¹ 1,000 head
Ohio	344	315	324	103	109	157	147	150
Ind.	520	536	557	104	191	283	315	325
Ill.	592	680	714	105	152	280	295	316
Wisc.	172	187	200	107	44	89	85	91
Minna.	269	292	301	103	56	119	104	114
Iowa	868	956	994	104	190	391	367	404
Mo.	413	422	426	101	126	193	185	191
S. Dak.	59	69	77	112	14	25	23	31
Nebr.	184	149	162	100	44	67	65	70
Kans.	107	83	86	104	36	47	39	41
Total 10 States	3,506	3,689	3,841	104	963	1,631	1,625	1,733

¹Number indicated by breeding intentions reports.

²Sum of June through August farrowings and September-November intentions to farrow.

SALABLE LIVESTOCK AT 12 MARKETS IN AUG.

	CATTLE	
	Aug. 1957	Aug. 1956
Chicago	184,046	189,995
Cincinnati	20,518	21,790
Denver	44,371	55,227
Fort Worth	41,434	85,706
Indianapolis	42,938	40,110
Kansas City	104,275	126,915
Oklahoma City	58,347	97,864
Omaha	150,388	168,679
St. Joseph	58,364	67,550
St. Louis NSY	88,764	86,754
Sioux City	102,661	102,029
S. St. Paul	94,159	94,815
Totals	990,265	1,137,414

	CALVES	
	Aug. 1957	Aug. 1956
Chicago	3,633	8,814
Cincinnati	3,506	4,884
Denver	1,496	2,530
Fort Worth	10,330	23,469
Indianapolis	5,031	6,641
Kansas City	13,306	17,997
Oklahoma City	7,861	16,459
Omaha	3,786	6,672
St. Joseph	4,255	5,875
St. Louis NSY	21,424	30,345
Sioux City	5,477	4,911
S. St. Paul	23,670	28,460
Totals	104,095	157,066

	HOGS	
	Aug. 1957	Aug. 1956
Chicago	142,541	155,524
Cincinnati	58,908	71,843
Denver	8,206	10,158
Fort Worth	9,775	17,202
Indianapolis	200,574	240,316
Kansas City	56,624	48,171
Oklahoma City	10,406	16,778
Omaha	103,266	121,425
St. Joseph	79,285	87,872
St. Louis NSY	220,206	240,329
Sioux City	69,457	78,767
S. St. Paul	188,640	189,575
Totals	1,156,948	1,277,950

	SHEEP AND LAMBS	
	Aug. 1957	Aug. 1956
Chicago	22,825	30,881
Cincinnati	9,674	9,747
Denver	60,737	84,069
Fort Worth	20,585	55,870
Indianapolis	22,392	20,580
Kansas City	24,487	41,488
Oklahoma City	7,142	7,539
Omaha	48,590	51,765
St. Joseph	18,030	21,767
St. Louis NSY	25,490	32,148
Sioux City	25,994	22,718
S. St. Paul	26,473	26,543
Totals	312,369	404,896

LIVESTOCK CARLOADINGS

A total of 8,934 railroad cars was loaded with livestock in the week ended Sept. 14, the Association of American Railroads has reported. This was 3,970 fewer cars than were loaded in the same week of 1956 and 2,778 less than two years earlier.

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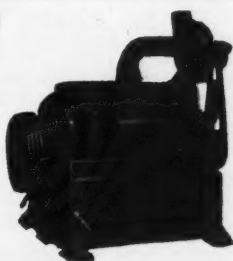
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 21, 1957, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 9,650 hogs; shippers, 10,806 hogs; and others, 18,056 hogs.
Totals: 25,956 cattle, 674 calves, 38,521 hogs, and 4,065 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,022	658	2,893	1,454
Swift	3,750	773	5,223	1,380
Wilson	1,239	...	5,468	...
Butchers	5,521	...	1,096	...
Others	1,293	...	1,574	...
Totals	14,800	1,431	16,254	2,834

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,657	5,442	2,814	...
Cudahy	3,829	5,161	1,242	...
Swift	4,931	5,164	1,946	...
Wilson	3,119	3,305	899	...
Neb. Beef	662
Am. Stores	1,017
Cornhusker	933
O'Neill	1,135
R. & C.	985
Gr. Omaha	762
Rothschild	1,394
Roth	381
Kingman	814
Omaha	554
Union	1,103
Others	815	7,421
Totals	28,441	26,493	6,892	...

ST. LOUIS NSY

	Cattle	Calves	Hogs	Sheep
Armour	3,797	1,247	13,344	2,046
Swift	4,435	1,749	14,213	2,476
Hunter	1,288	...	7,946	...
Heil	1,752	...
Krey	8,655	...
Totals	9,520	2,996	45,910	4,522

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,281	...	5,376	1,953
Swift	3,160	...	3,762	200
S.C. Dr.
Beef	3,130
Raskin	852
Butchers	458	1
Others	5,629	...	12,648	932
Totals	16,510	1	21,786	3,955

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,184	289	2,317	...
Duna	55
Sunflower	46
Armour	65	191
Dold	18	...	820	...
Excel	501
Swift	400
Kansas	26
Others	1,678	...	82	533
Totals	3,573	289	3,219	1,124

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,259	101	354	439
Wilson	1,977	262	1,268	205
Others	9,722	1,969	1,417	490
Totals	12,958	2,362	3,039	1,134

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy	999	...
Swift	68	67
Wilson	54
Ideal	833
Union	132
United	430	2	515	...
Acme	431
Atlas	779
Century	277
Com'l	484	1
Others	4,005	313	237	...
Totals	7,496	383	1,751	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	768	6,692
Swift	1,532	114	2,590	9,303
Cudahy	900	30	4,707	132
Wilson	323	9,325
Others	5,906	44	2,043	336
Totals	9,429	188	9,340	25,788

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,765	2,931	17,395	2,352
Bartusch	1,301
Rifkin	794	32
Superior	1,925
Swift	5,800	2,307	30,090	3,176
Others	2,715	3,199	9,524	238
Totals	18,304	8,469	57,009	5,706

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	840	1,088	1,081	700
Swift	1,441	1,544	910	822
City	496	42
Rosenthal	173	...	40	511
Totals	2,950	2,675	2,031	2,035

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	454
Schlachter	425	34
Others	4,337	935	13,731	1,199
Totals	4,762	969	13,731	1,653

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,361	5,588	5,875	1,290
Butchers	2,465	1,603	386	264
Totals	3,826	7,191	6,061	1,554

TOTAL PACKER PURCHASES

	Week ended Sept. 21	Prev. week	Same week 1956
Cattle	158,584	160,274	172,426
Hogs	245,145	225,649	263,932
Sheep	60,990	65,224	81,493

CORN BELT DIRECT TRADING

Des Moines, Sept. 25—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	160-180 lbs.	180-200 lbs.	200-240 lbs.	240-270 lbs.	300-360 lbs.	
	None quoted	\$15.25@17.65	16.75@18.15	16.45@18.00	None quoted	
Sows, U.S. No. 1-3:	270-300 lbs.	16.25@17.90	330-400 lbs.	15.50@17.40	400-550 lbs.	14.10@16.40

Corn belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Sept. 19	64,000	62,000	65,000
Sept. 20	50,000	60,500	55,000
Sept. 21	44,000	41,500	45,000
Sept. 22	82,000	83,000	80,000
Sept. 23	68,500	68,500	65,000
Sept. 24	60,000	66,000	58,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 25 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$20.50@24.50
Steers, std. & ch.	18.50@22.50
Heifers, gd. & ch.	18.50@22.50
Cows, util. & com'l.	13.00@15.50
Cows, can. & cut.	10.00@13.50
Bulls, util. & com'l.	16.00@17.00
Bulls, canner-cutter.	13.00@15.50
VEALERS:	Cwt.
Choice & prime	24.00@26.50
Good & choice	22.00@26.00
Calves, stand. & ch.	15.00@17.50
HOGS, U.S. No. 1-3:	Cwt.
120/160 lbs.	14.50@16.00
160/180 lbs.	16.00@17.00
180/200 lbs.	17.00@17.75
200/220 lbs.	17.50@18.00
220/240 lbs.	17.50@18.00
240/270 lbs.	17.25@17.75
270/300 lbs.	17.00@17.75
Sows, U.S. No. 1-3:	Cwt.
180/330 lbs.	17.25@17.90
330/450 lbs.	17.00@17.75
LAMBS:	Cwt.
Good & choice	17.50@21.50
Utility & good	15.00@18.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 21, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	15,802	13,887	55,977	42,066
Baltimore, Philadelphia	9,169	1,245	27,298	4,877
Cin., Cleve., Detroit, Indpls.	213,009	7,964	127,771	14,827
Chicago Area	27,361	9,895	48,052	6,552
St. Paul-Wis. Areas ²	30,187	25,938	103,477	12,676
St. Louis Area ³	17,910	5,271	89,776	8,806
Sioux City-So. Dak. Area ⁴	15,781	...	54,119	12,606
Omaha Area ⁵	33,008	486	82,197	12,606
Kansas City	15,965	3,574	33,116	8,806
Iowa-So. Minnesota ⁶	28,724	13,624	333,959	27,006
Louisville, Evansville, Nashville, Memphis	14,442	8,216	53,321	...
Georgia-Alabama Area ⁷	8,064	3,330	26,861	...
St. Joseph, Wichita, Okla. City	18,494	4,327	52,027	...
Ft. Worth, Dallas, San Antonio	14,682	8,209	17,544	...
Denver, Ogden, Salt Lake City	15,834	1,201	14,171	...
Los Angeles, San Fran. Areas ⁸	25,755	3,433	27,246	...
Portland, Seattle, Spokane	7,579	1,078	12,858	...
Grand totals	324,756	114,240	1,159,760	242,672
Totals same week 1956	340,170	128,850	1,176,288	280,870

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Sept. 14, compared with the same time in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$18.34	\$21.00	\$23.57	\$24.86	\$32.00	\$27.93	\$22.33	\$21.00
Montreal	17.95	19.90	21.85	22.80	32.30	27.15	18.50	18.70
Winnipeg	17.60	20.53	22.28	21.78	31.83	25.75	19.11	18.00
Calgary	17.35	20.45	18.35	18.35	28.78	26.05	16.75	18.85
Edmonton	16.60	20.00	18.00	17.00	29.60	26.75	18.10	18.00
Lethbridge	16.75	19.50	17.50	17.50	28.75	25.75	17.00	17.00
Pr. Albert	16.40	19.40	16.75	17.25	30.50	23.50	16.60	15.00
Moose Jaw	17.00	20.00	16.50	16.50	30.50	23.50	15.00	...
Saskatoon	17.00	20.75	18.25	18.00	30.50	23.50	17.00	...
Regina	16.95	19.45	17.00	16.90	30.95	24.00	17.42	14.75
Vancouver	16.90	19.95	18.00	17.00	17.25	18.75

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended September 20:

	Cattle	Calves	Hogs
Week ended Sept. 20	3,100	2,600	14,700
Week previous (five days)			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Sept. 21, 1957, compared:

CATTLE

	Week ended Sept. 21	Prev. week	Cor.
Chicago...	25,956	25,729	24,359
Kan. City...	16,240	16,206	22,874
Omaha...	3,684	25,570	25,682
St. L. N.Y.	12,516	13,986	11,773
St. Joseph...	13,081
Sioux City...	12,882	13,173	12,156
Wichita...	3,261	3,486	6,847
New York & Jer. City...	15,502	15,890	9,076
Okla. City...	17,216	9,584	17,780
Cincinnati...	4,296	4,044	5,573
Denver...	10,358	12,677	14,132
St. Paul...	15,589	16,856	10,206
Milwaukee...	3,821	4,201	3,420
Totals	141,121	161,652	176,909

HOGS

	Week ended Sept. 21	Prev. week	Cor.
Chicago...	27,715	27,022	34,401
Kan. City...	16,254	15,237	15,480
Omaha...	13,134	41,509	54,389
St. L. N.Y.	45,910	40,530	43,213
St. Joseph...	26,675
Sioux City...	14,420	12,222	14,898
Wichita...	12,184	12,213	12,498
New York & Jer. City...	55,977	56,737	59,214
Okla. City...	13,506	12,188	14,539
Cincinnati...	13,162	11,585	15,906
Denver...	9,524	9,839	10,301
St. Paul...	47,485	40,340	34,659
Milwaukee...	6,031	5,163	2,533
Totals	275,302	284,865	338,706

SHEEP

	Week ended Sept. 21	Prev. week	Cor.
Chicago...	4,605	3,890	5,024
Kan. City...	2,534	3,235	5,897
Omaha...	3,978	11,701	8,888
St. L. N.Y.	4,522	4,373	4,355
St. Joseph...	11,561
Sioux City...	2,619	2,749	4,061
Wichita...	591	772	1,147
New York & Jer. City...	42,086	43,509	46,313
Okla. City...	2,500	1,634	8,103
Cincinnati...	330	463	719
Denver...	31,803	28,998	27,580
St. Paul...	5,528	6,107	4,757
Milwaukee...	1,554	1,269	1,316
Totals	102,950	108,705	119,727

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Sept. 14:

	Week ended Sept. 14	Same week 1956
CATTLE		
Western Canada...	24,527	22,102
Eastern Canada...	22,221	20,456
Totals	46,748	42,558
HOGS		
Western Canada...	35,731	32,766
Eastern Canada...	51,255	56,577
Totals	86,986	89,343
All hog carcasses graded	95,258	97,734
SHEEP		
Western Canada...	6,069	6,797
Eastern Canada...	16,732	14,784
Totals	22,801	21,581

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 21:

	Cattle	Calves	Hogs	Sheep
Salable	175	202	...	19
Total (incl. directs)	2,538	560	20,704	8,186
Prev. wk.	133	77	3	...
Salable	2,816	984	20,082	9,497
Total (incl. directs)

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 19...	4,168	111	7,686	1,664
Sept. 20...	1,634	143	6,970	1,340
Sept. 21...	159	1,652	314	185
Sept. 22...	16,587	206	10,806	1,573
Sept. 24...	7,500	200	11,500	1,000
Sept. 25...	13,000	200	9,000	1,000
*Week so far...	36,587	606	31,306	3,573
Wk. ago...	45,341	703	30,933	7,171
Yr. ago...	44,898	1,208	36,067	4,525
2 years ago...	43,889	1,671	35,492	6,275

*Including 180 cattle, 5,804 hogs and 416 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 19...	4,173	19	1,183	628
Sept. 20...	8,235	37	2,465	...
Sept. 21...	915	7	706	894
Sept. 22...	3,749	6	2,292	6
Sept. 24...	3,500	...	2,500	200
Sept. 25...	5,000	...	1,500	100
*Week so far...	12,249	6	6,292	306
Wk. ago...	18,736	74	6,452	1,221
Yr. ago...	16,472	192	5,051	2,294
2 years ago...	18,034	172	4,086	308

SEPTEMBER RECEIPTS

	1957	1956
Cattle	191,330	183,506
Calves	5,253	7,193
Hogs	165,356	214,531
Sheep	32,751	40,422

SEPTEMBER SHIPMENTS

	1957	1956
Cattle	92,425	85,216
Hogs	39,091	33,894
Sheep	6,978	9,889

CHICAGO HOG PURCHASES

	Week ended Sept. 25	Week ended Sept. 18
Supplies of hogs purchased at Chicago, week ended Sept. 25:		
Packers' purch....	27,723	39,428
Shippers' purch....	9,950	10,848
Totals	37,673	50,276

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Sept. 25 were as follows:

	Cwt.
Steers, ch. & pr....	None quoted
Steers, gd. & ch....	\$19.00@23.50
Steers, stand. & gd....	16.50@19.00
Heifers, good	18.50@20.00
Cows, util. & com'l.	12.00@14.00
Cows, can. & com'l.	9.00@12.00
Bulls, util. & com'l.	14.00@16.00
VEALERS:	
Choice & prime	26.00@27.00
Good & choice	22.00@26.00
Util. & stand.	16.00@22.00
HOGS, U.S. No. 1-3:	
160/180 lbs.	17.00@17.50
180/200 lbs.	17.50@17.75
200/220 lbs.	17.50@17.75
220/240 lbs.	17.50@17.75
Sows, U.S. No. 1-3:	
380/450 lbs.	16.25@16.50
Sows, U.S. No. 1-3:	
450/550 lbs.	16.00@16.25
LAMBS:	
Choice & prime	22.00 only
Good & choice	19.50@21.00

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Sept. 20, with comparisons:

	Cattle	Hogs	Sheep
Week ended Sept. 20	319,000	432,000	166,000
Previous week	333,000	445,000	191,000
Same wk. 1956	369,000	457,000	243,000
1957 to date	10,231,000	15,187,000	5,609,000
1956 to date	11,723,000	17,668,000	6,271,000

PACIFIC COAST LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Los Ang....	8,500	350	1,850	150
No. Port....	3,525	650	1,365	3,100
San. Fran....	600	50	1,100	1,925

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 24, were reported by the Agricultural Marketing Service, Livestock Division as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
U.S. No. 1-3:				
120-140 lbs.	\$14.75-15.75	None qtd.	None qtd.	None qtd.
140-160 lbs.	15.75-16.75	None qtd.	None qtd.	\$16.50-17.00
160-180 lbs.	16.75-17.50	\$14.50-17.00	\$16.50-17.50	16.75-17.50
180-200 lbs.	17.25-18.00	16.75-18.25	17.25-18.25	17.50-18.25
200-220 lbs.	17.75-18.40	17.50-18.50	18.00-18.50	18.00-18.50
220-240 lbs.	18.00-18.40	17.75-18.50	18.00-18.50	17.75-18.75
240-270 lbs.	18.00-18.35	18.00-18.25	18.00-18.50	17.75-18.75
270-300 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:				
160-220 lbs.	16.25-17.25	14.00-17.50	16.25-17.50	16.00-17.50
SOWS:				
U.S. No. 1-3:				
180-270 lbs.	17.75-18.00	18.00-18.10	18.00-18.25	18.00 only
270-300 lbs.	17.75-18.00	17.75-18.10	18.00-18.25	17.75-18.00
300-330 lbs.	17.75-18.00	17.75-18.00	18.00-18.25	17.75-18.00
330-360 lbs.	17.50-18.00	17.75-18.00	17.75-18.25	17.50-18.00
360-400 lbs.	17.00-17.50	17.50-17.75	17.75-18.00	17.50-17.75
400-450 lbs.	16.50-17.00	17.50-17.75	17.50-18.00	17.25-17.50
450-550 lbs.	15.75-16.50	17.00-17.50	17.00-17.75	16.50-17.25
Boars & Stags,				
all wts. . .	13.75-14.75	None qtd.	11.00-13.00	None qtd.
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs.	None qtd.	None qtd.	None qtd.	24.00-25.00
900-1100 lbs.	None qtd.	25.50-27.50	None qtd.	24.50-25.50
1100-1300 lbs.	None qtd.	26.00-28.00	None qtd.	25.00-26.00
1300-1500 lbs.	None qtd.	25.00-27.25	None qtd.	25.00-26.00
Choice:				
700-900 lbs.	22.50-24.25	22.50-24.50	22.50-24.50	21.50-24.50
900-1100 lbs.	23.00-25.00	23.00-26.00	23.00-25.00	22.50-24.50
1100-1300 lbs.	23.00-25.00	23.50-26.25	23.00-25.00	21.50-24.50
1300-1500 lbs.	22.50-25.00	23.50-26.00	22.50-25.00	21.50-24.50
Good:				
700-900 lbs.	20.00-21.50	20.00-22.50	20.00-22.00	19.50-21.50
900-1100 lbs.	20.00-22.00	20.50-23.00	20.50-22.25	19.50-21.50
1100-1300 lbs.	20.00-22.00	20.50-23.00	20.50-22.25	19.50-21.50
Standard,				
all wts. . .	17.00-19.00	17.50-19.50	16.50-19.00	17.50-19.50
Utility,				
all wts. . .	15.00-17.00	15.00-17.50	14.00-16.50	15.00-17.50
HEIFERS:				
Prime:				
600-800 lbs.	None qtd.	None qtd.	None qtd.	22.50-23.50
800-1000 lbs.	None qtd.	None qtd.	None qtd.	23.50 only
Choice:				
600-800 lbs.	22.00-23.50	22.00-23.50	22.50-24.00	21.75-23.00
800-1000 lbs.	22.00-23.50	22.00-24.00	22.50-24.00	21.00-22.50
Good:				
500-700 lbs.	20.00-22.00	19.50-22.00	19.00-21.00	19.00-21.00
700-900 lbs.	20.00-22.00	19.50-22.00	19.00-21.00	19.00-21.00
Standard,				
all wts. . .	16.50-18.50	16.50-18.50	16.00-19.00	17.00-19.00
Utility,				
all wts. . .	14.00-16.50	14.00-16.50	14.00-16.00	15.00-17.00
COWS:				
Commercial,				
all wts. . .	14.00-15.50	14.00-15.50	14.00-15.00	14.50-15.50
Utility,				
all wts. . .	12.50-14.00	12.75-14.00	13.00-14.00	13.00-14.50
Can. & cut.,				
all wts. . .	9.00-12.50	10.00-13.25	10.50-13.50	11.25-12.75
BULLS (Yrln. Excl.), All Weights:				
Good				
.....	None qtd.	None qtd.	None qtd.	None qtd.
Commercial				
.....	15.50-16.00	17.00-18.00	14.00-15.00	15.00-16.00
Utility				
.....	14.50-15.50	16.00-17.00	13.00-14.00	13.50-15.00
Cutter				
.....	11.00-14.00	14.00-15.50	11.50-13.00	12.00-13.50
VEALERS, All Weights:				
Ch. & pr....				
.....	20.00-26.00	23.00-26.00	20.00-22.00	19.00-22.00
Stand. & gd.				
.....	14.00-22.00	17.00-25.00	15.00-19.00	13.00-19.00
CALVES (500 Lbs. Down):				
Ch. & pr....				
.....	18.00-20.00	18.00-22.00	18.00-20.00	18.00-20.00
Stand. & gd.				
.....	13.00-18.00	15.00-18.00	13.00-17.00	13.00-19.00
SHEEP & LAMBS:				
LAMBS (110 Lbs. Down):				
Ch. & pr....				
.....	21.00-22.00	None qtd.	None qtd.	21.00-21.75
Gd. & ch....				
.....	17.50-21.00	19.00-23.00	19.50-21.00	20.00-21.00
YEARLINGS (Shorn):				
Ch. & pr....				
.....	19.25 only	None qtd.	None qtd.	None qtd.
Gd. & ch....				
.....	17.00-18.00	16.50-18.00	None qtd.	None qtd.
EWES:				
Gd. & ch....				
.....	5.50-7.00	6.00-7.50	6.00-7.50	6.00-8.00
Cull & util.				
.....	4.00-5.50	4.50-6.00	4.50-6.00	4.50-6.00



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AMERICAN: Age 39, 11 years' experience in administration, sales, plant operation with important American firm in Latin America. Presently employed as manager of medium sized smoked meats operation. Speak Spanish fluently. Willing to work in or outside U. S. in packinghouse or related line. W-387, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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PLANT SUPERVISOR: 23 years' experience in packing plants. Also experienced in hog kill, pork cut and beef boning operations. Willing to locate anywhere in south or southwest. Have handled 60 to 70 people. W-376, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER - Production superintendent. Age 44. Lifetime experience. Sober and dependable. Will go anywhere immediately. R. C. Wilson. 415 Main St., Van Buren, Arkansas. Phone GRanite 4-2595.

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MANAGER: Man with 28 years' experience in managing the manufacturing of all sausage products desires position. Have also worked the chopper at same time. W-370, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PACKING ROOM SUPERVISOR

Progressive midwest packing house offers excellent opportunity for experienced sausage packing room supervisor. Outstanding arrangements on salary, bonus, insurance. Send full details of experience in strictest confidence to

Box W-389, THE NATIONAL PROVISIONER, Chicago 10, Ill.

ASSISTANT SUPERINTENDENT: Or assistant manager for a southern plant that has grown to need the services of such a man, under 35, to eventually work into the top position. Practical working experience in all departments is main qualification for starting. W-391, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE MAKER: For medium sized sausage plant in central Wisconsin, manufacturing quality and cheap sausage. Give experience, references and wages desired in your reply. W-382, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Interested in a man able to make top quality sausage items in leading mid-south independent packinghouse. State age, experience and references. Good pay. W-392, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE DEPARTMENT FOREMAN

Old established meat packing firm in midwest requires sausage department foreman. Must have proven ability and experience operating under B.A.E. inspection. Give full particulars, qualifications, references, education, past employment, age, family status, salary expected. Answers considered confidential. W-390, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRODUCTION MANAGER: First class expert in meat canning, preferably with knowledge in processing of by-products such as meat meal, bone meal, bone meal, gall concentrates, etc. Must be required for a period of not less than one year, for meat canning plant in East Africa. Replies must include age, experience and salary requirements. W-380, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BEEF BONING FOREMAN

Ohio packer wants man thoroughly familiar with all beef boning and blocking operations. Must know methods of setting standards, figuring costs, and how to train boners. All replies held confidential. W-364, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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